

THE NATIONAL PROVISIONER

JUNE 10 • 1950

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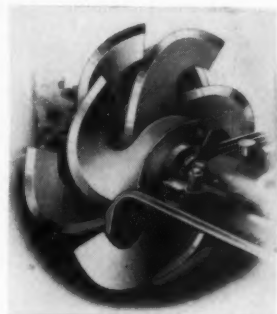


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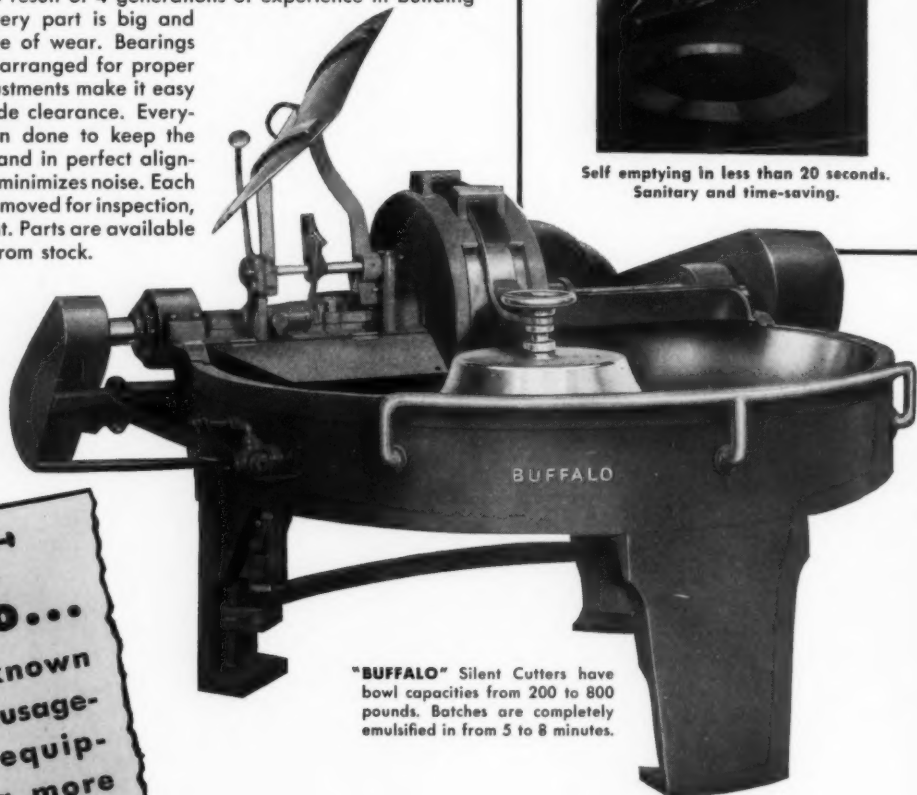
3 SOUNDLY ENGINEERED, STOUTLY BUILT. Every part of BUFFALO Silent Cutters is the result of 4 generations of experience in building sausage machinery. Every part is big and heavy to give a lifetime of wear. Bearings are massive, rigid, and arranged for proper lubrication. Simple adjustments make it easy to maintain correct blade clearance. Everything possible has been done to keep the bowl turning smoothly and in perfect alignment. Silent-chain drive minimizes noise. Each sub-assembly is easily removed for inspection, servicing, or replacement. Parts are available for overnight delivery from stock.



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AND PUT A SALES KICK in the part of the porkers you pack in sausage casings. Use Griffith's *tangy* Pork Sausage Seasonings . . .

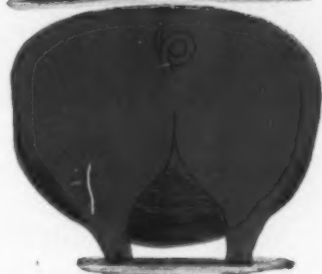
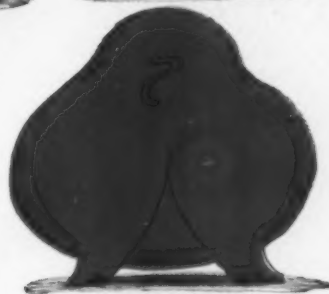
*Purified Ground Spice, or Solubilized. Griffith-made, they're naturally uniform.



**Prague Powder—Reg. U. S. Pat. Off.—made for use under U. S. Patent Nos. 2054623, 2054624, 2054625, 2054626.

*Covered by U. S. Sterilization Patent Numbers 2107697, 2189947, and 2189949.

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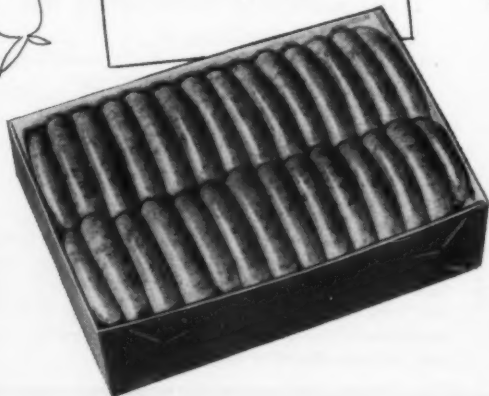


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THE NATIONAL **PROVISIONER**

Volume 122

JUNE 10, 1950

Number 23

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Every installation of Gebhardt's is *guaranteed* to chill and hold meat in better condition, longer, and with less shrinkage and discoloration. Our complete staff of highly skilled refrigeration engineers in all principal cities are at your service ready and willing to work out your refrigeration problem, with no obligation to you.

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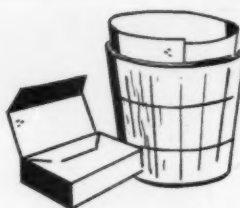
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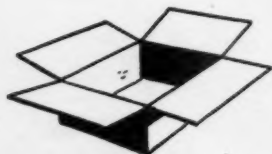
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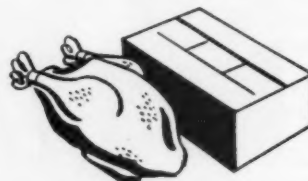
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Head Wrappers
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Bacon



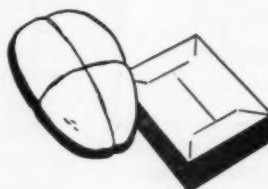
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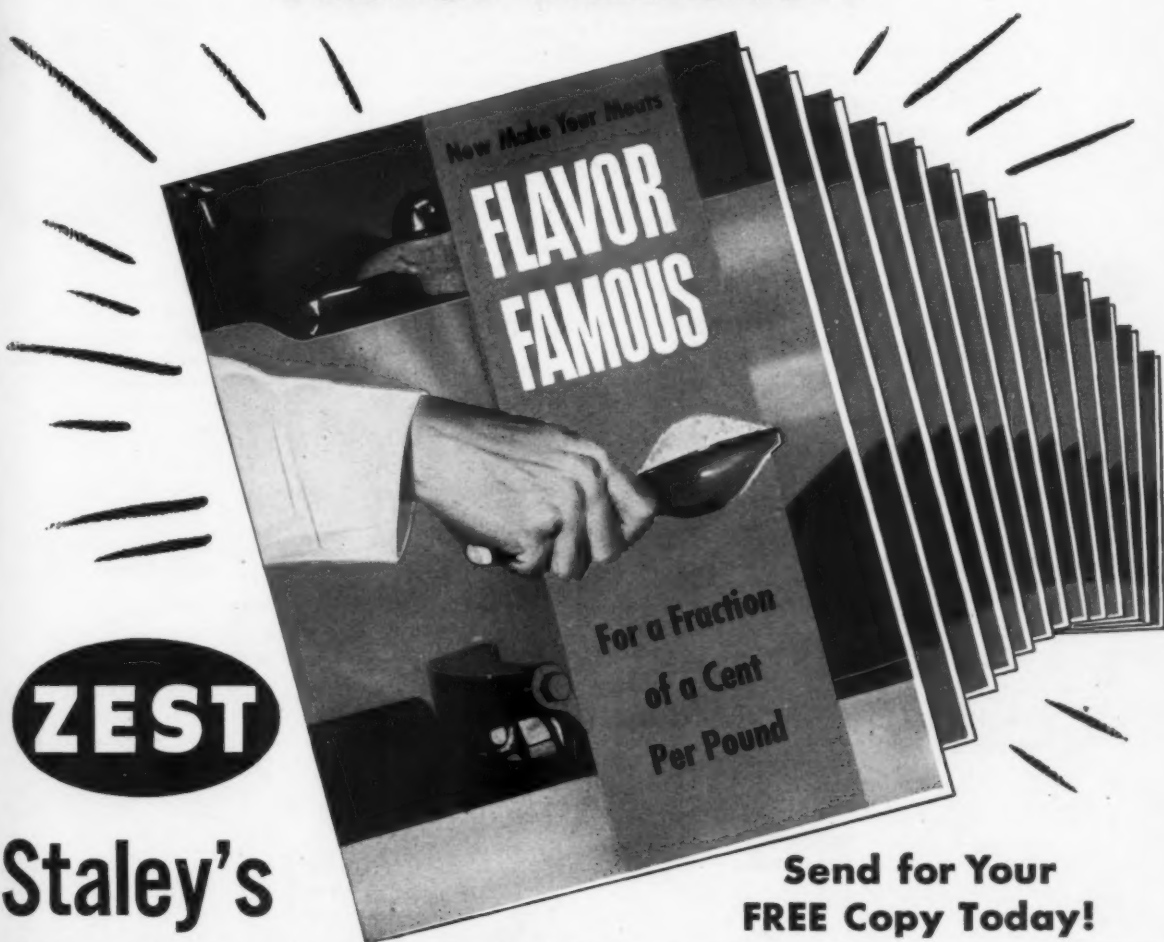
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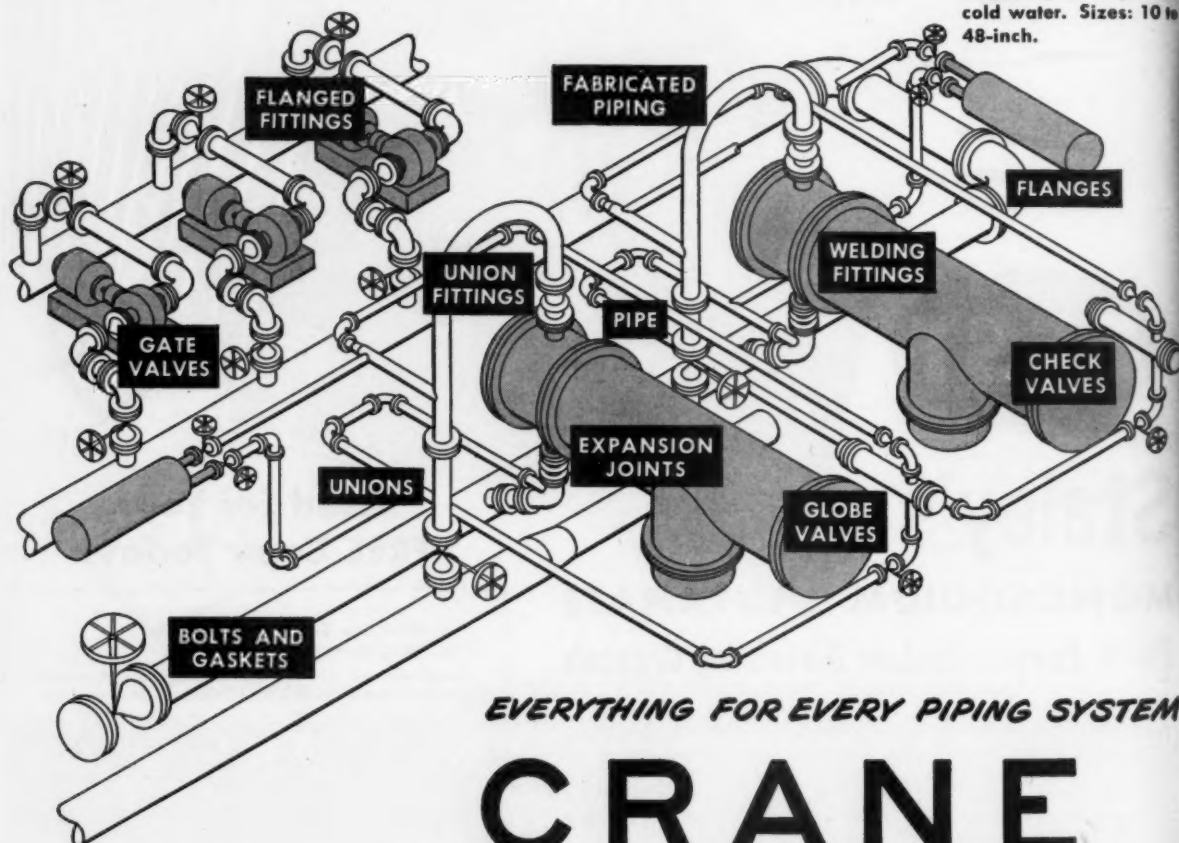
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*The completely versatile
processing machine for*



FREEZING



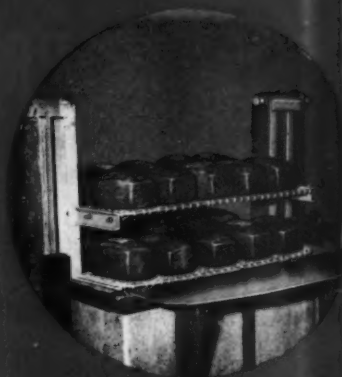
Hams and other fresh products to be stored for future processing or sale are glazed by the Freezer-Fry with a double coating of ice. This method of sealing frozen products completely retains all the natural color and bloom—prevents dehydration, oxidation, and "burning" in storage.



SHRINKING



For the shrinking of moisture proof packaging film used for the protection of all fresh or processed meat products, the Freezer-Fry provides a high capacity, low cost, automatic method of dipping the product for the necessary time in water, thermostatically maintained at the correct temperature.



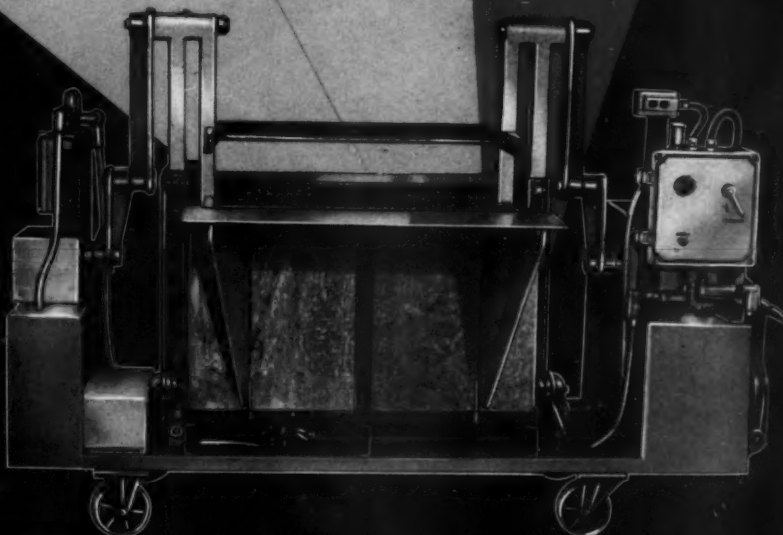
FRYING



For deep-fat frying of all meat products and browning of meat loaves, the Freezer-Fry automatically immerses the product in deep fat while temperature is thermostatically controlled at the correct temperature. Timing cycles can be varied to fit product requirements.

*Another Globe First
for 1950*

The new Globe Freezer-Fry is portable and mounted on substantial rubber tired casters. It is completely versatile in its application to meet the seasonal demands in your business. It will never be idle in your plant. It is truly an amazing money-saver and profit builder. Write Globe today for full details.



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USDA PROPOSES CHANGES ON THE DENATURING OF INEDIBLE ANIMAL FATS

The Department of Agriculture has proposed changes in meat inspection regulations dealing with the denaturing of inedible animal fats. The proposals, affecting Part 14 of the regulations governing the meat inspection of the USDA, were published in the June 1 *Federal Register*, as follows:

"1. Section 14.2 would be amended to read as follows:

"14.2 *Inedible Rendered Fats*. Rendered animal fat derived from inedible or condemned materials and possessing the physical characteristics of color, odor and taste of an edible product shall be denatured to effectually distinguish it from an edible product either with low grade offal during the rendering or by adding to, and mixing thoroughly with, such fat denaturing oil, number 2 fuel oil, or brucine dissolved in a mixture of alcohol and pine oil or oil of rosemary.

"2. Section 14.3 would be revoked."

Any person who wishes to submit written data, views or arguments concerning the proposed amendments may file them with the Chief of the Meat Inspection Division, Bureau of Animal Industry, U. S. Department of Agriculture, Washington 25, D. C., by June 15.

SENATE PASSES CCC BILL

The Senate has approved HR 6567, as amended, which would increase Commodity Credit Corporation funds by \$2,000,000,000. The bill, as passed by the Senate, includes the Magnuson amendment which would allow the President to impose import duties on agricultural commodities felt to be interfering with the CCC agricultural program. The bill must now go to conference. Senate conferees have already been appointed.

An announcement of the Department of Agriculture's action in regard to supporting prices of hogs may be delayed as a result of this conference.

ACTION POSTPONED ON INTRASTATE INSPECTION

The Department of Agriculture's proposal to provide for federal meat inspection and certification service on a fee basis where requested by intrastate meat packing plants which could meet the requirements has been postponed indefinitely. When the proposed regulations were announced, a deadline of June 2 was set for expressions for or against the proposals. The deadline has been extended indefinitely.

MOST OF CANADA'S MEAT EXPORTS MADE TO U. S.

Imports of beef and veal into the United States from Canada during 1949 were 94,876,000 lbs., compared with 80,108,600 lbs. during 1948 and 88,300 lbs. in 1947 when a higher duty was in effect. No beef or veal was shipped to Great Britain from Canada last year, while in 1948 a total of 35,429,600 lbs. were exported and in 1947, 32,847,000 lbs. The duty on beef exports to the United States is now 3c per lb. compared with 6c in 1947.

Canned meat exports into the United States from Canada have also increased materially, with a corresponding reduction in Canadian exports to Great Britain. In 1947 Great Britain imported 13,321,266 lbs. and the United States, 4,865. In 1948 the volume to Great Britain dropped to 6,493,637 lbs.; however, United States imports increased to 2,862,082 lbs. In 1949 Great Britain's imports were 42,083 lbs. while the United States imported a total of 934,240 lbs.

Canadian exports of mutton and lamb to the United States have also shown a large increase, rising from 200 lbs. in 1947 to 2,784,500 lbs. in 1948 and 3,601,100 in 1949, while Great Britain's imports of this item have ceased completely.

Canadian beef and veal exports to the United States for the first four and a half months of this year were about 36 per cent larger than in the same period of 1949, rising from 14,349,189 to 19,618,620 lbs.

MID RULE ON MSG

Monosodium glutamate or hydrolyzed plant protein may be added to the pumping pickle, cover pickle, or dry cure mixture for cured meats produced in inspected establishments, according to MID Memorandum 147, issued this week by A. R. Miller, chief of the Meat Inspection Division. When used in such cured meats as hams, bacon, pork shoulder picnics, cured beef and tongues, no change will be required in the labeling.

When samples of the cured meats are sent to the laboratory for analysis, information shall be furnished by the inspector on MI form 422-1 concerning the amount of monosodium glutamate or hydrolyzed plant protein used for each 100 pounds of finished product.

LOUISIANA OLEO BILL

A bill to repeal a 16-year-old Louisiana tax on oleomargarine that never was collected has been passed by the Louisiana House of Representatives and sent to the Senate.

AMI FOUNDATION WILL BE DEDICATED IN FALL AT ANNUAL CONVENTION

Formal dedication of the American Meat Institute Foundation on the campus of the University of Chicago, Tuesday, October 3, will be one of the features of the American Meat Institute's forty-fifth annual meeting September 29-October 3 in Chicago, it was announced this week.

The dedication will begin with a luncheon at 12:30 p.m. at the University, to be followed by a formal ceremony in which leaders of business, science and education will participate. After the dedication, those desiring to do so will have an opportunity to inspect the Foundation's new building and become acquainted with the scientific research work being done there.

Bus transportation from and returning to the Palmer House will be furnished by the Institute.

The Foundation, which was organized in 1944, has been operating since 1947, and has been located since last summer in its new building, built and equipped by the meat packing and allied industries. Its research program, financed by contributions from the meat packing industry, is an outgrowth and extension of the research formerly conducted by the American Meat Institute in laboratory space provided by the University of Chicago. However, the Foundation is an entirely separate, non-profit organization. It now has a nucleus research staff of about 35 scientists, and a comprehensive research program of interest to the entire meat packing industry has been organized.

OPPOSE BEEF REGRADING

Several organizations, including the Corn Belt Livestock Feeders Association and the National Restaurant Association, have gone on record as opposing the Department of Agriculture's proposed changes in the beef grading system. C. B. Watson, president of the feeders' association, said that "for more than 50 years the public has expressed its preference for corn-fed beef, paying sufficiently more for it to make its production profitable."

As previously announced, a hearing will be held in Chicago June 28, in Room 582, United States Court House, so that interested persons may present their views for discussion.

MEAT TRANSPORTATION BILL

The Massachusetts Senate has given initial approval to a bill prohibiting the transportation of meat in the same trucks used to carry livestock.

Armour and Company's third annual survey on self-service meats reveals many startling changes in this field. Though only a few years old, prepackaged meats have now passed the "novelty" stage. A report of the Armour study will appear in this and a succeeding article. Though prepared primarily for retailers, packers will also find it valuable.

Armour's 1948 study was published in *The National Provisioner* of May 29 and June 5, 1948, and its 1949 study appeared in the May 14 and May 21, 1949, issues.

TWO outstanding developments have occurred during the past year in the field of self-service meats.

First, the meat department can be the key to successful operation of a retail food business. New data shows that in addition to yielding very high dollar sales in relation to the "rent" it pays (floor space), the meat department also has exceptional power to draw people into the store and create sales in all departments of the store.

Second, self-service meats have passed the "novelty" stage. There now are 2,000 stores with 100 per cent self-service meats and 8,000 to 10,000 others selling some of their meat on a self-service basis. Only 1 per cent of all stores handling fresh meats are completely self-service in their meat department; however, these stores do 6 per cent of the total retail meat business.

The statement that "no store ever folded up if it had a successful meat department" has long been accepted in the business. Successful food stores can operate, of course, without any meat department or with a poor meat department. But, if the meat department is outstanding, the store will be successful even though other departments lack vi-

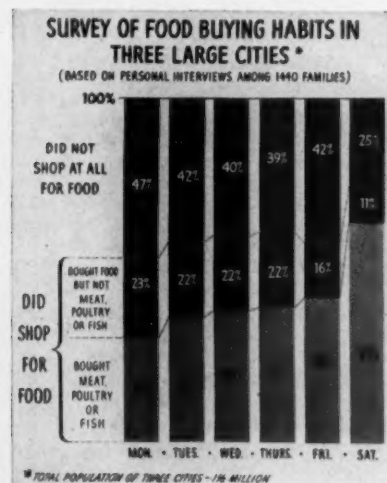


CHART 1

SELF-SERVICE MEATS:

Boom Continues, Survey Shows

tality. Armour wondered why, and set out to determine the facts.

It concluded that the reason does not lie solely in the fact that meat sales return a high profit in relation to overhead. There is the added and powerful reason that a good meat department brings customers into the stores. These customers will buy other merchandise besides meat and add to store sales and to store profits.

The statement has been made that every additional dollar in the meat department means four dollars in other departments. This may be a bit strong. Some successful operators are proceeding on the premise that for every added dollar in meats they expect at least two dollars in other departments.

A recent survey indicated that the meat department contributes more dollars in relation to floor space than any other principal department: (Survey among members of the Super Market Merchandising Research Panel.)

Department	Per Cent of Total	
	Floor Space	Sales
Meats	17.6%	25.1%
Produce	12.7	11.9
Grocery	66.5	59.0
All other	4.2	4.0
Total	100.0%	100.0%

To get some basic information on food buying habits, a survey was made of a representative cross-section of families in three large cities. While the three-city survey is not necessarily representative for the country, the results are nonetheless very compelling.

The survey was made through a research technique which gives greater reliability than the usual type of questioning. Each day a set number of families (selected at random) were interviewed to determine what they did the previous day. They were not asked to try to remember what they did the whole week.

Chart 1 shows that a substantial percentage of families buy meat, poultry or fish every day of the week. Naturally, the percentage buying peak is toward the end of the week. The amounts spent

by each purchaser for food (including meats) is also larger on the average for weekend buying.

But, the facts still show that on Monday, on Tuesday, on Wednesday and on Thursday, from 30 per cent to 40 per cent of the families interviewed bought some meat, poultry or fish. Considering only those who shopped for food as 100, then 60 or more out of every 100 families who shopped each day, bought meat, poultry or fish.

Armour also found out that from 35 per cent to 57 per cent of those who shopped each day bought fresh meats.

GOOD MEAT DEPARTMENT IS ONE OF MOST IMPORTANT REASONS FOR SELECTING STORE

(Based on Personal Interviews with 1,440 Consumers in 3 Large Cities)

Monday shoppers gave these reasons:

Convenient Location	60%
Good Meat Department	25
Good Grocery and/or Produce Dept.	19
Lower Prices	16
Personnel	16
All other reasons*	36

Tuesday-Wednesday and Thursday were about the same as Monday.

Friday shoppers gave these reasons:

Convenient Location	61%
Good Grocery and/or Produce Dept.	26
Lower Prices	24
Good Meat Department	21
Personnel	21
All other reasons*	32

Saturday shoppers gave these reasons:

Convenient Location	44%
Lower Prices	37
Good Grocery and/or Produce Dept.	29
Good Meat Department	20
Personnel	19
All other reasons*	39

*Includes habit, convenient arrangement, convenient hours, credit, delivery, parking space, etc. None of these reasons individually was as important as the five listed.

CHART 2

The larger figure is the percentage who bought fresh meats on Saturday.

In the three-city survey of food buying habits those questioned were asked which of the departments in the store consumers considered most important. Nearly 50 per cent considered the meat department the most important single department. No other department was mentioned by more than one-third of those questioned.

Armour also approached the problem from another angle by asking for the most important reasons for selecting the store where they did their shopping. Because interviews were made each day of the week, it was possible to isolate the reasons by shopping days.

Chart 2 summarizes the reasons given for selecting the store. Note that one out of four Monday shoppers gave "good meat department" as the principal reason for picking the store where they do their shopping.

Convenient location led all other reasons by a wide margin. This is understandable because in many instances the shopper will choose a store that is convenient so long as it is reasonably satisfactory.

A good grocery and produce department is also quite important in the choice of store, but even when the an-

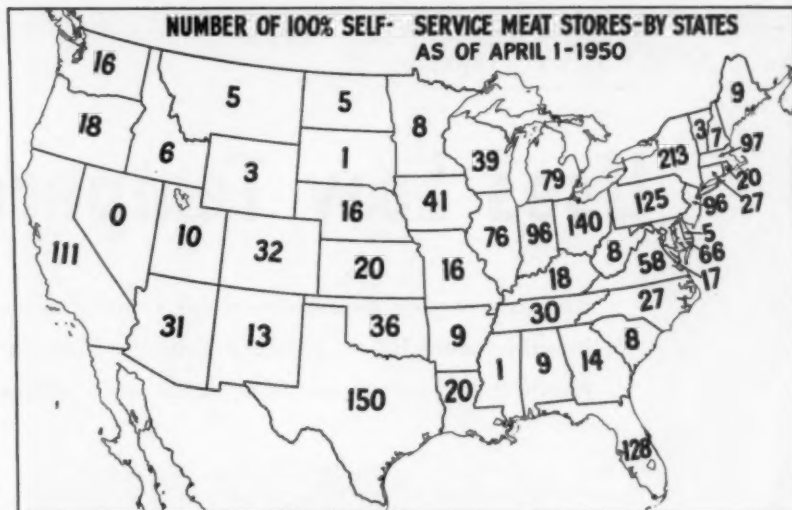


CHART 3

swers for those who mentioned the grocery department and/or the produce department are lumped in one figure, it does not loom as important as the meat department for the Monday shoppers.

The reasons given by those who shop for food on Tuesday, Wednesday and Thursday were quite similar to the reasons given by the Monday shoppers so these results are not charted separately.

There were some differences in the reasons given by Friday shoppers, but the greatest differences were found among the Saturday shoppers. One out of five Saturday shoppers mentioned a good meat department as the principal reason for selecting the store, a very strong showing for any one department. The grocery and/or produce department was mentioned by 29 per cent.

Convenient location is not nearly as important to the Saturday shoppers and lower prices (presumably influenced largely by "specials") is given as a very important reason by Saturday shoppers for choosing a store at which to trade. The survey also showed that meat is by far the main dish most often served at the principal meal. No other food item comes even close to meat. It is obvious, therefore, that the housewife builds her meal planning principally around meat and that she is vitally concerned in selecting a store where she will be satisfied with the meats.

Trend Toward "One-Stop" Stores

The survey showed that 84 per cent of the purchasers of fresh meats bought their groceries and meats at one store. Only 16 per cent bought groceries at one store and fresh meats at another—proof that a better meat department means better grocery, produce and dairy product sales.

The latest annual survey by *Progressive Grocer* showed that even among independents, large stores did better than small stores. And, to quote *Progressive Grocer*, "retail sales continued their slow but steady drift to larger units."

This is another "straw in the wind" indicating the trend towards stores where the shopper can find a large and ample selection of meat as well as groceries and other foods.

The *Saturday Evening Post* research department has been carrying on studies in collaboration with super market operators to define a "profitable" customer. Based on these studies, Mr. Kerr, director, food merchandising and research, has said that "the most profitable customer is one who comes into your store, not to shop just for today's price bargains, spending money only in one department, but it is the customer who spreads his traffic throughout the store, and by doing so contributes regularly to the profit structure of all three major departments."

Self-Service Groceries Gaining

All this evidence is indicative that the "one-stop" store is finding increasingly greater favor among food shoppers and that forward-looking retailers will take this factor into consideration by building their promotion program around these two main objectives:

1. Attract more customers to their store, with special attention to the meat department.
2. Get more of these customers to buy all of their food requirements at the store.

Stores with self-service grocery arrangements now account for approximately two-thirds of total grocery sales, according to A. C. Nielsen. Among corporate chains, over 90 per cent of grocery sales are self-service.

The latest study by *Progressive Grocer* focused attention on the fact that greatest headway during this past year was made by stores with self-service. The term "self-service" in this study refers to grocery arrangement.

The *Progressive Grocer* studies show that in 1939 only 6 per cent of independents had self-service, whereas in

(Continued on page 32.)

GROWTH OF 100% SELF-SERVICE MEAT STORES

By Regions and by States

Regions	1948	1949	1950
Northeast	41	300	685
Middle West	29	155	521
Southeast	10	93	275
Southwest	27	92	215
Pacific Coast	47	137	145
Rocky Mountain 24	101	142	
TOTALS	178	878	1983
States	1948	1949	1950
New York	15	86	213
Texas	19	71	150
Ohio	5	47	140
Florida	4	43	128
Pennsylvania	6	58	125
California	40	111	111
Massachusetts	5	27	97
New Jersey	7	57	96
Indiana	4	36	96
Michigan	6	17	79
Illinois	6	20	76
Maryland	3	22	66
TOTAL—			
12 states	120	595	1377
Other States	58	283	606
TOTAL—			
U. S.	178	878	1983

*As of April 1st, each year

CHART 4

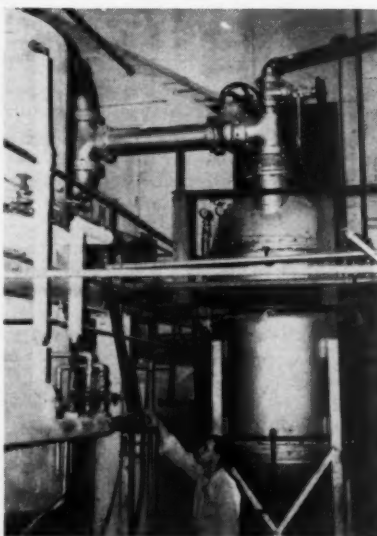
Uses Low Temperatures

New process can be employed for rendering both edible and inedible material to produce granular, low-fat protein and finished fats which are bleachable and relatively fines-free.

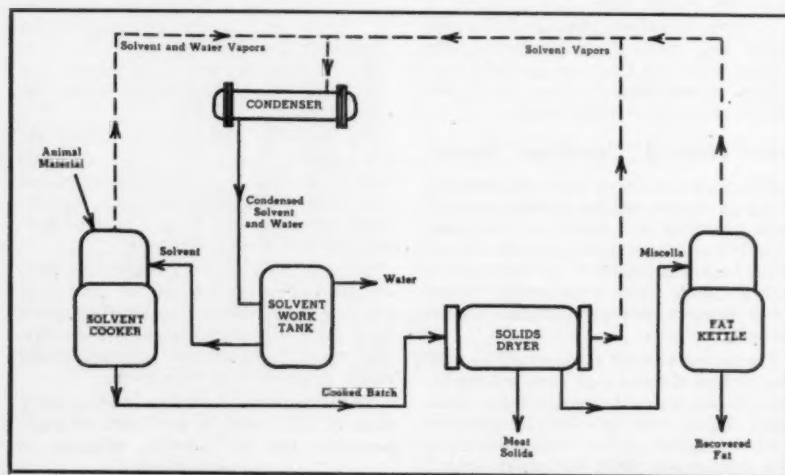
A NEW solvent rendering process in which the tissue water and then the fat are separated from the animal protein solids without undergoing high temperature cooking has been developed by the VioBin Corporation of Monticello, Illinois, and is now under study by a number of meat packers and renderers.

The new rendering process is the outgrowth of work by the developing company in the commercial production of desiccated raw animal tissues in the form of stable powders with minimum loss of activity of vitamin, hormones, enzymes and heat-labile substances in the non-fat portion. In producing these substances it is necessary to remove fat and moisture from the tissue rapidly and at a low temperature.

End-products of the new rendering process are, in some respects, dissimilar to those obtained by conventional rendering and pressing or by conventional rendering plus solvent extraction of the cooked material. While the color of the tallow or edible fat produced will depend on the nature and cleanliness of the raw material, there is reported to be no cooking discoloration (no fixing of poor color), the fat is free of fines (low in MIU), low in f.f.a. and exceptionally responsive to bleaching and refining. Samples of both lard and tallow tasted



ABOVE: At left is the solvent cooker for processing animal tissue at atmospheric pressure. This general type of equipment would be needed in the solvent rendering process described here. **BELOW:** Flow chart on which the reader can trace the course of the material through water removal, fat separation and production of finished fat and meat solids.



by THE NATIONAL PROVISIONER representative proved to be bland and odorless.

The animal protein produced is grayish white in color, in the form of granules about the size of fine gravel, odorless and bland in flavor. Although conclusive tests have not been completed, it is expected that the material will prove to be exceptionally high in feeding value because of the low temperature and rapidity with which it is produced. The protein (tankage) should be easy to handle because of its granular form and small percentage of fines, even when the fat content is reduced to below 1 per cent.

Following is a simplified description of the new solvent rendering process:

The raw animal material is reduced in size before processing to insure effective contact by the solvent. Standard reduction equipment in use in the meat packing and rendering industry has been found to perform satisfactorily. Hard material, such as green bone, is put through a hog crusher or grinder while offal is hashed and washed in the customary manner.

As indicated on the flow chart on this page, the prepared animal material and a measured quantity of solvent are loaded into the solvent cooker and heated to boiling by indirect steam flowing into the jacket of the cooker. The solvent will boil off with the water from the animal tissue at a constant temperature (and atmospheric pressure) appreciably below the boiling point of either the solvent or water. When practically all the water has been extracted from the tissue, the temperature will rise, driving off residual quantities of water.

The hot solvent remaining in the cooker dissolves the available fat from the animal tissue. This liquid solution of fat and solvent is known as miscella. When a temperature near the boiling point of solvent alone is reached, the cook is finished. The cooked batch of miscella and meat solids is discharged into a revolving type dryer. From here the miscella are readily drained from the solids though a filter cloth supported in the dryer and are then pumped as a clear fines-free liquid into the fat kettle where fats are recovered.

Several cooker batches are pumped into the dryer and the miscella from each are drained from the meat solids into the fat kettle. If a low fat product is desired, the solids may be washed with one or two portions of solvent and this drained liquid may be used as solvent for new batches in the cooker.

The solvent wetting the meat solids in the dryer is vaporized with jacket steam as the drying unit rotates. To effect complete removal of solvent from the solids the inner shell of the dryer is put under vacuum and open sparge steam is also used. At the end of the operation the solids are unloaded from the dryer and may be given a final grind before sacking & shipment.

The combined batches of miscella in the fat kettle are heated by jacket steam to boil off most of the solvent from the fat. The material is further heated under vacuum to remove most of the remaining solvent; final traces of the latter may be removed by open steam sparging of the fat at vacuum conditions. The fat is then run into the receivers without settling, filtering or brine washing as a finished crude fat.

Solvent vapors from the dryer and the fat kettle, as well as those mixed with water vapor from the cooker, are condensed and the liquid formed is run into the solvent work tank. The water, which does not dissolve in the solvent, separates readily and, when the heavier chlorinated solvents are used, floats to the top of the tank from which it is discharged periodically. The solvent is used again for treating more animal material in the cooker.

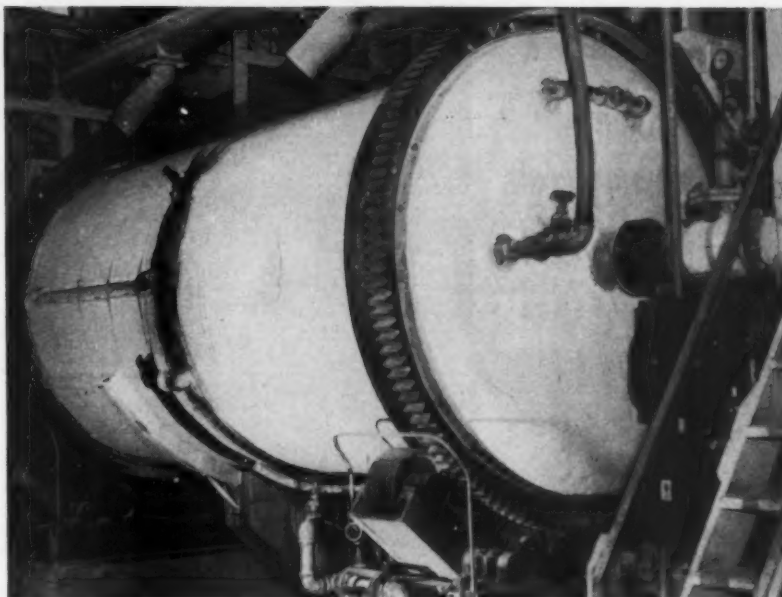
Recovery of Solvent

An inexpensive but effective solvent recovery unit may be employed to recover the small quantity of solvent that may be dissolved in the discharge water and that may be vented as vapor from the condenser.

Operation of the new rendering process depends on the use of a water immiscible fat solvent, the solvent being capable of forming an azeotrope with water boiling at a relatively low temperature. A number of solvents have been tested in connection with the process and ethylene dichloride, now in use in VioBin commercial operations, has been found to perform satisfactorily. Others that have been found satisfactory in laboratory pilot plant runs are non-flammable trichlorethylene, extensively used in metal degreasing, and heptane solvent, already employed in many plants for the conventional extraction of pressed and unpressed meat scraps and tankage.

A number of other solvents that are miscible with water may be employed, although some are considered unsuitable because of low carryover of water, high temperature required for recovery of solvent-free product, cost, corrosiveness and other factors.

With respect to the end products of the process it is pointed out that the moisture content of the solids can be re-



REVOLVING TYPE DRYER AT MONTICELLO PLANT

One of two large capacity units employed for recovering solvent from animal tissues processed in the VioBin plant. Units of the same general type might be used in the new solvent process.

duced to very low values or adjusted to desired values by the extent of cooking. Moreover, the fat content may also be readily controlled.

According to Frank Lerman, director of the bio-engineering division of the VioBin Corporation, it would be possible to adapt some of the equipment in dry rendering or conventional solvent extraction plants so that it may be used in the new process. Temporary adaptations of this kind are being considered for several established plants in order to carry on test runs of the new process.

Batch solvent rendering plants of the type described and illustrated here can

handle from four to 12 tons of raw animal material per 24-hour day. Modified equipment design and continuous or semi-continuous setups are being considered for larger plants. In the four-ton unit the solvent cooker can also serve as a fat kettle, and only one of these vertical jacketed vessels is required. After draining from the dryer the miscella is run back into the cooker for solvent evaporation.

The six-ton per day plant is essentially the same as shown on the flow diagram except that an additional condenser is employed so that vacuum evaporation in the dryer and the fat kettle can be carried on at the same time as the boiling off of water and solvent from the cooker.

In the twelve-ton units an additional or second solvent cooker would be added.

Since the VioBin Corporation has fully tested the operation in processing tons of raw animal tissue for pharmaceutical purposes, Ezra Levin, president and co-inventor of the process, states that patents are being made available to all who may find them of value as an economical means for rendering inedible animal material and also as a method for producing high quality lard and edible tallow and protein material.

The process is being offered to firms in the meat packing and rendering industries on a non-exclusive license basis for the use of VioBin patents. Such licensing would include complete plant designs and engineering services and cooperation with equipment suppliers, etc., of the processor's choice, to obtain proper plant equipment, accessories and solvent, as well as engineering supervision during erection and at the initiation of plant operations.

? ? ? ? ?

What
Happens
on
JULY 1
in
The National
Provisioner

? ? ? ? ?

Sometimes
delivery costs
need a diet, too



Dodge trucks

are "Job-Rated" to
trim delivery costs!

How high are your delivery costs? If they need a diet, you'll be glad to know that Dodge trucks are "Job-Rated" to trim your meat delivery costs three ways:

- 1 They reduce your initial costs! Right across the board, Dodge "Job-Rated" trucks are priced with the lowest.



For a good deal on a Dodge truck that's "Job-Rated" to trim your delivery costs, see your Dodge dealer today!

- 2 They cut your operating costs. Dodge gives you the right engine for your job—one that's "Job-Rated" for plenty of power and then some. And it will furnish that power at surprisingly low cost.

They lower upkeep costs. Your Dodge truck is "Job-Rated," it will last for a long, long time.

On 1/2-, 3/4- and 1-ton models you can get gýrol Fluid Drive! This reduces wear on more than 80 vital parts, prolongs truck and tire life, saves you money.

3

With all their extra value **DODGE** "Job-Rated" **TRUCKS** are priced with the lowest



Swift Finds TURNABOUT is Profitable Way



DAILY overnight runs in each direction between Chicago and St. Louis without driver or tractor layovers is accomplished by the turnaround technique used by Swift & Company. Starting with trailer loads from the Chicago and National Stock Yard plants of Swift, the drivers meet at approximately a half way point at Farmer City, Ill. where the drivers exchange their trailers. Each driver then returns to his home plant with his own tractor and the trailer full of the other plant's product. The run is accomplished within a

IN THE PHOTOGRAPHS

TOP TO BOTTOM: Driver Adam Galinski with Chicago plant's tractor and trailer weighs out at 7 p.m. . . . 140 miles out Chicago driver Galinski (right) has midnight lunch with Greg Austin who has just brought National Stock Yards plant's tractor and trailer to meeting point. . . . St. Louis driver Austin hooks his tractor onto Chicago trailer. . . . Austin pulls into National Stock Yards plant at 6:30 a.m. with load of product from Chicago.

normal work day by each driver who is back home for rest and sleep.

The turnaround technique reduces trucking costs. First, there is no need for providing sleeping accommodations for the laid over driver. Second, the tractor unit is back at its home plant available for utility type hauling around the plant or short hauls within the city. Third, intraplant accounting credits for gasoline or servicing given to the other plant's tractor are eliminated. By hauling a full payload with its own automotive equipment and drivers, Swift is able to transport its products more economically in this instance than by movement through common carriers and, at the same time, exercise a closer control over the highly

BETTER QUALITY LARD

at a substantial saving in filtering cost with

SPARKLER HORIZONTAL PLATE FILTERS

A new method of filtering lard, successfully employed by a large midwestern packer, marks a step forward in the processing of this product in the meat packing industry.

Major advantages of Sparkler Filters in lard processing are briefly summed up in the following seven points.

1. A better quality of lard is produced because the first run of lard through the Sparkler filter is not contaminated by rancid lard and soap particles retained in freshly laundered press cloths.
2. More insoluble material is removed by the evenly spread filtering medium on the horizontal plates. Cake is not subject to cracking, flow is always with gravity.
3. The Sparkler filter is totally enclosed thus eliminating oxidation of hot lard, a reaction wherein the lard loses a certain amount of its stability or keeping qualities.

Higher stability lard is delivered to votators.

4. All steel construction prevents deterioration of lard by contact with copper or bronze fittings.
5. Saves approximately one-half the lard lost by adhering to filter cake because only one-half the usual amount of filter aid is required by the Sparkler Filter for the same total volume of lard filtered.
6. Saves labor in cleaning because filter paper is disposable, no laundry charges for cleaning cloths.
7. Less floor space is required for a Sparkler Filter than other types.

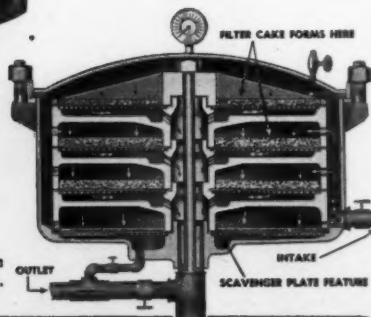
Sparkler Horizontal Plate Filters have been the standard equipment for microscopic filtration in the food, chemical, edible oils, milk, butter and cheese, and other industries for over twenty-five years. The recent introduction of Sparkler Filters for lard filtering is a natural step toward a better and more economical lard product.

We invite correspondence on your particular problem. You will receive the advice of engineers with a quarter of a century of experience in this specific field.



Sparkler Horizontal Plate Filter Model 33-S-17 steam jacketed, capacity 5000 G. P. H. type used in the John Morrell & Co. installation.

Section showing plates with filter cake in horizontal position and flow through filter.



SPARKLER MANUFACTURING COMPANY, MUNDELEIN, ILL.

perishable products which are being transported.

Swift's automotive department studied traffic movement between its Chicago and National Stock Yards plants. The study revealed that product movement between the two plants was in truckload volume and was fairly consistent throughout the year. From Chicago to National Stock Yards moved margarine, refinery products and trimmings for table-ready meats while variety meats, primal beef cuts and fresh pork came from East St. Louis to Chicago. Loads approximated 28,000 lbs.

Since its start some years ago, the turnaround run has been made five nights a week. The turnaround run hauls about 15,000,000 pounds of product each year.

To man the turnaround tractors, each plant uses a team of two drivers. Each of these makes two or three trips per week, filling out the balance of their time with local plants trips or delivery runs. Veterans of the run are Adam Galinski of Chicago who has logged 17 years without a preventable accident and has been on the turnaround for five years, and Greg Austin of National Stock Yards who has driven Swift vehicles for 25 years without a preventable accident and who has been on the run for nine years.

The full payload of the Chicago-St. Louis turnaround run has prompted the automotive department to use the run as a proving ground for Diesel operation. Currently, a Mack Diesel is being used on the run to determine whether the operating economies of the Diesel unit will warrant its additional initial cost.

Swift also plans to inaugurate a turnaround operation on the Chicago to Evansville run which, in recent months, has leveled out in volume, making possible the trailer exchange which is the key of the turnaround operation.

The company has a similar operation wherein a South Omaha driver pulls a load of packinghouse products to Rock Island, Ill., where the cargo is partially unloaded and the unit is used by another driver for delivery in the Tri-City area. In the meantime, a truckload of product from Chicago for South Omaha has been delivered to Rock Island where the Chicago driver drops his trailer. The South Omaha driver picks up the loaded Chicago trailer for his home run, while the Chicago driver takes the empty South Omaha trailer to Clinton, Iowa for a load of poultry products for Chicago. This run, which involves three drivers, is made twice weekly.

SEASONING STORAGE

To assure maximum flavor retention, chili and paprika products should be stored in a cool dry place during the warm summer months, according to Gentry, Incorporated. They should be kept in well closed containers. Onion and garlic products do not benefit from cool storage, but should be kept away from moisture.

TASTE APPEAL MEANS

SALES APPEAL

Create

NEW STANDOUT FLAVOR
IN YOUR FINE FOODS...

SEASONINGS BY

Stange

(RHYMES WITH TANGY)

Since 1904

"SILENT PARTNERS IN FAMOUS FOODS"

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FLASHES ON SUPPLIERS

WM. J. STANGE CO.: Wm. B. Durling, president, has announced the appointment of George Liddell as sales representative for this Chicago concern in the Wisconsin-Minnesota area. Liddell has been manager of the Midwestern division of Polak & Schwarz and prior to that, assistant manager of Magnus, Maybee & Reynard. Liddell will replace Bill Kimball who has been transferred to the New England territory. The former New England representative, S. L. Hutchison, is returning to the Chicago office to handle specially assigned accounts in that area.



LIDDELL

H. P. SMITH PAPER CO.: This Chicago firm will be closed for vacation the first two weeks of July and no shipments will be made during that time, George W. Ross, general sales manager, has announced.

CCC SURPLUS FOR EXPORT

To aid the export of surplus Commodity Credit Corporation holdings through regular trade channels, the CCC has issued a list of commodities to be sold to private exporters in June for resale abroad. The list included 32,950,000 lbs. of Mexican canned meat and gravy, to be sold at 10c per net lb., f.a.s. gulf ports, packed 24 and 48 cans of 20-oz. each per export case.

Also listed was 34,000,000 lbs. of Mexican canned beef and gravy, to be sold at 20c per net lb., f.a.s. gulf ports, packed 24 and 48 cans of 20-oz. each per export case. Sales are restricted to buyers not using ECA dollars or other government funds, but commodities for which the sales prices are "not less than" the domestic market price on the date of sale may be re-sold to buyers using such funds.

REPRESENTATIVES OF FOOD TRADE CONFER WITH PMA

Representatives of a number of leading food processing and food distributing companies met informally on June 1 with Secretary of Agriculture Brannan and officials of the Production and Marketing Administration. The meeting is one of a series called by PMA Administrator Ralph S. Trigg to facilitate the exchange of information and views between industry and government food officials and informal discussion of food marketing and other mutual problems. Wells E. Hunt, president, J. J. Felin & Co., Philadelphia, was one of the meat packing industry representative present at the meeting.

Prof. Hogg's LARD POINTERS



...and it makes you more money!

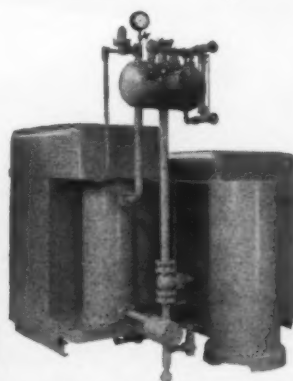
GREATER SALES volume in lard depends on pleasing the housewife by providing a better-than-ordinary product.

Many sales-conscious packers are accomplishing this with Votator lard processing apparatus . . . and, at the same time, are reducing production costs!

Automatic, completely enclosed, Votator lard chilling apparatus produces finished lard, ready for packaging, on a continuous basis. The whole operation is accomplished in seconds, and in less than half the floor space required by open methods. Output is as

high as 10,000 pounds per hour or as low as 3,000 pounds per hour with one Votator processing unit. You save, too, on the number of man-hours needed and in more economical use of refrigerant.

Your lard product will look better, keep better, cook better, sell better. Ask for proof! Write for complete information on Votator Lard Processing Apparatus today.



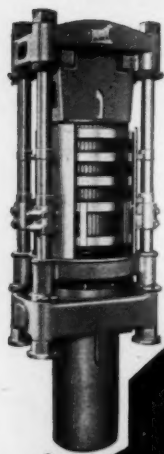
VOTATOR is a trade mark (Reg. U. S. Pat. Off.) applying only to products of The Girdler Corporation.

Votator Lard Processing Units are available in capacities of 3,000, 5,000, and 10,000 pounds per hour.

THE GIRDLER CORPORATION, VOTATOR DIVISION LOUISVILLE 1, KENTUCKY

District Offices:

150 Broadway, New York City 7 • 2612 Russ Bldg., San Francisco 4
Twenty-Two Marietta Bldg., Atlanta, Ga.



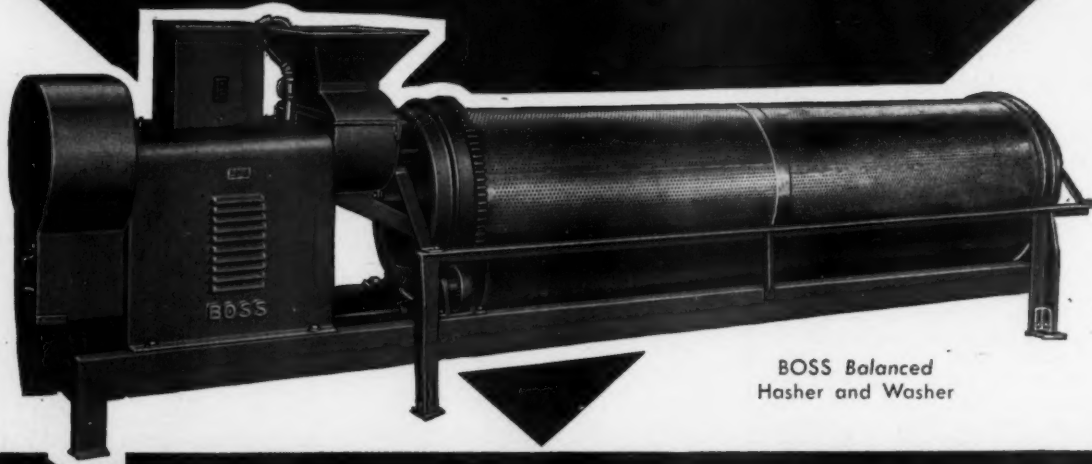
BOSS Balanced
Cracking Press.



BOSS Balanced
Cooker.

CAPACITY PRODUCTION MAXIMUM RECOVERY HIGHEST QUALITY

WHEN A RENDERER ACHIEVES ALL THREE
...THE SITUATION IS WELL IN HAND!



BOSS Balanced
Hasher and Washer

But you defeat your own efforts if you fail to hash and wash offal before sending it to the cooker; for unhashed offal adds to cooking time and reduces recovery, and unwashed offal adds color to your product.

The BOSS combination Hasher and Washer, shown here, will add to your production, your recovery and the quality of your product by delivering material to your cooker clean and in proper size for most efficient cooking. It is entirely self contained; completely wired and ready for connection to your power line. Motor, wiring and drives are protected

by splash proof, ventilated cover and complete assembly is hot dip galvanized after fabrication. Adjustable cast iron feet simplify installation on uneven floors. Electrical system features magnetic starter with overload and "no voltage" protection, and is push button operated for start, stop and reset.

Call your nearest BOSS representative for operating details and for further information about design and construction features. Also write for the BOSS Catalog of balanced rendering plant equipment. It's free!



THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO

NEW EQUIPMENT *and Supplies*

TRUCK REFRIGERATION

The Batavia Body Co., Batavia, Ill., has announced a new hydraulically-operated truck refrigeration system which is driven by the truck's own power take-off. This system provides a wholly mobile unit which provides con-



stant, controlled temperatures. The power take-off and hydraulic operation are said to reduce the weight of the component parts and to save up to 1,000 lbs. with the average body.

For periodic defrosting and cleaning, four-hour pull-downs are possible. Mechanically, the condensing unit and hydraulic system are independent of one another allowing simple and fast maintenance. Mounted beside the small fluid motor is an auxiliary electric motor for emergency use. Temperature controls are located just inside the access door. The manufacturer reports that the hydraulic refrigeration unit has undergone rigid test installations with a number of concerns over an eight-year development and test period.

MANUAL MOTOR STARTER

The new Motor Sentinel, a manual motor starter with positive bimetallic overload protection, is available from the Westinghouse Electric Corp. Especially suited to controlling and protecting small motors used with fans, pumps, grinders, etc., the starter fits any standard 2½-in. wall box. With a front-removable heater of the proper rating, the starter permits time delay for starting and allows motors to carry overload up to their safe capacity without disconnecting them from the line. It will, however, automatically disconnect the motor on any sustained or damaging overload.

For surface mounting, the Motor Sentinel is available in an alloy enclosure with bonderized baked enamel finish. Special cast iron enclosures are

provided for watertight and explosion-proof applications. Straight-through wiring avoids complicated turns and bends. For convenience and accessibility, all terminals are at the front, with line terminals at the top and load terminals at the bottom.

REFRIGERATION TRAILER

The Bartlett Trailer Corp., Chicago, has announced the production of a new refrigeration trailer, designed especially for the hauling of packinghouse products. The trailer is made of the new Reynolds aluminum alloy, having the appearance and reportedly the tensile strength of stainless steel. The reduced weight of the alloy adds to truck payload. The finish of the body is very bright and is completely ribbed around



nose and sides. The body is 32 ft., 6 in. long, 7 ft. wide inside, 7 ft. high, and has 5 in. ultralite fiberglass insulation in the roof, 4 in. in the wall and equivalent of 3 in. plastic insulation in the floor.

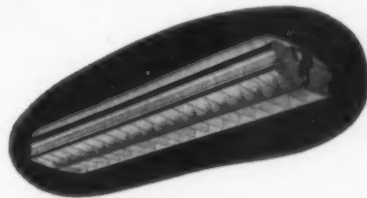
The body has permanently placed meat rails in the roof and a new aluminum ribbed floor of the ventilated type running full length of the trailer from front to rear in one piece. The ribbing permits easy air circulation around solidly packed packinghouse items such as boxed provisions, and at the same time permits protective drainage in case of mixed loads with items such as barreled pork livers. The ribs are drained at the rear of the truck in front of the door.

The body is equipped with a cold plate refrigeration system using twelve plates in the walls, which also may be placed in the ceiling. The system will hold any product temperature down to 0 degs. It is stated that while the refrigeration system can be used to pull down product temperature, it is primarily designed to hold temperatures of product placed into the trailer. The system has butane gas bottles equipped

to an Onan 10 hp air cooled motor with a two cylinder compressor and condenser mounted under the floor on an aluminum frame structure. The cold plates are controlled by thermostats individually operated on each side of the body in panels of three plates. There also is a full body control thermostat in the nose. The temperature control is mounted under the body and can be regulated from 0 to 45 degs. and is fully automatic with a self starter and battery charger. The trailer developments have been conducted for the past three years in cooperation with an Iowa meat packer. Extensive refrigeration tests have proved that product temperature placed into the trailer can be held within two degs. on the average overnight run of about 500 miles, the manufacturer stated.

LUMINOUS FLUORESCENT

The Edwin F. Guth Co., St. Louis, Mo., has announced production of a new luminous fluorescent. This unit is equipped with Polystyrene plastic or Albalite glass side panels, said to give the entire fixture a pleasing, glowing luminosity. The side panels direct a portion of the light upward and outward to blend the luminaire into the surrounding ceiling areas. Low brightness



Alzak aluminum baffles shield the lamp from direct view from below. The unit is available for standard 40 watt lamps and also for 4- and 8-ft. Slimline single-pin lamps.

CASING TYING MACHINE

One operator can reportedly tie up to 500 to 600 Cellophane or fibrous casings per hour with the new Hensel casing tying machine. The unit ties casings of all diameters and from 6 to 36 in. in length with uniform hanging loop strings. It is said that the uniform loops make possible a big saving on string. According to the maker, H. A. Hensel Mfg. Co., Milwaukee, Wis., the machine does not damage casings, is of strong and sturdy construction and is safe to operate. This casing tying machine is 50 in. long, 30 in. wide, 43 in. high and weighs 300 lbs.

*Après nous... le déluge **



*ROUGH TRANSLATION
AFTER US
THE SUBTERFUGE
—THE GENUINE IS
OUR DISH

Jeanne d'Etioles, marquise de Pompadour (1721-1764), for twenty years friend and adviser to Louis XV, helped keep the revolution from his door by constant counseling for the real thing.

The "Real Thing" Makes the Difference...U-cop-co's Pure Food Value Guards Your Product's Distinction...

Maintains its truer, most desirable sparkling clarity—with a firm jelly that really holds its shape. Such quality characteristics give your finished jellied meat products added eye appeal—real consumer acceptance.

- 1 Odorless—neutral taste.
- 2 Good color, sparkling clarity.
- 3 Balanced jell strength.
- 4 Maximum water absorption.
- 5 Ready solubility.
- 6 Absolute uniformity, barrel after barrel.

Made with care by Gelatine folk who possess the know-how.

U-cop-co Pure Food Gelatines are "tailor-made" to suit individual needs. Please consult with us regarding your particular pure food gelatine problems. There is a U-cop-co Pure Food Gelatine to solve them to a T. Why not call us in today?

United Chemical & Organic Products—a division of Wilson & Co., Inc.
4100 S. Ashland Ave., Chicago 9, Ill.



U-cop-co
Gelatine

ANOTHER WILSON QUALITY PRODUCT

Up and down the MEAT TRAIL

Ed Phelps, Swift Manager at Kansas City, to Retire

E. W. ("Ed") Phelps, who has been manager of the Swift & Company plant in Kansas City since 1938, will retire on July 1. As previously announced, the management there is being assumed by J. M. Powell, formerly manager of the Evansville plant.

Phelps has been with Swift since 1911, when he got a job in the time office of the Chicago plant. Within four months he was transferred to the branch house provision department and about a year later was sent to Winnipeg, Man., Canada as assistant manager of the provision department. He spent the next nine years serving as manager of the provision departments at both Winnipeg and Edmonton, returning to Chicago in 1921. He was appointed a plant manager in that year, serving at Harrisburg and Cleveland before going to Kansas City.



ED PHELPS

Phelps has been vice president and director of the Kansas City Chamber of Commerce for two years, a governor of the American Royal Association and a director of the Community Chest and he was a member of the War Manpower Commission throughout World War II. He has also been on the advisory board of the Future Farmers of America and was awarded the degree of Honorary American Farmer by the FFA in 1948. On April 27 of this year he was awarded a gold Life Membership card in the Kansas Chamber of Commerce, the first ever to be issued by the Kansas City (Kans.) Chamber, in recognition of his activity in civic affairs. He is one of the founders and a past president of the Saddle and Sirolo Club of Kansas City, a member of the Rotary Club, Masons and Ararat Shrine, the Mission Hills Country Club, the Kansas City Club, the Wine and Food Society of Kansas City, and is a past president of the Man of the Month Club.

Both Mr. and Mrs. Phelps are expert golfers and he originated the game of archery golf which has gained nationwide popularity. Developing memory work as a hobby, Phelps has gained a reputation for both entertainment and practical use of memory tricks. He admits that while it is just a hobby with him, it has been a business asset, particularly in remembering names, faces and places.



COLUMBIA, S. C. PLANT IS ENLARGED AND MODERNIZED

The Roddey Packing Co., Columbia, S. C., has remodeled its plant and added a modern sausage kitchen. Slaughtering capacity has been increased to 240 hogs and 40 cattle a day. Owners of the plant are F. M. Roddey and F. M. Roddey, jr. W. D. Stokes has been appointed superintendent in charge of sausage operations and J. W. Fuller is superintendent in charge of killing and beef sales. Stokes was formerly superintendent of Hickory Packing Co.

Neuhoff Begins Operating Plant in Kinston, N. C.

Lorenz Neuhoff, jr., who operates four meat packing plants in Tennessee and Virginia, is head of a new North Carolina corporation, Frosty Morn Meats, which has leased the Kinston (N. C.) Packing Co.'s \$500,000 plant for five years. Agreement to terms of the lease was announced last week by J. F. Parrott, jr., secretary-treasurer of the Kinston Packing Co. George Hobbs will be plant superintendent of the newly organized firm.

Wilson Personnel Changes

John L. Tarkington has been installed as manager of the Shreveport, La. branch of Wilson & Co., succeeding W. J. Somarindyck, who died recently.

Wilson also announced the following changes in branch house department personnel: John J. MacMullan has been appointed district manager, Boston district, succeeding H. E. Forcier, deceased. Sanford I. Boit has been named manager at Cambridge, Mass., succeeding MacMullan. George L. Horton has been changed from railstock inspector, New York District, to manager, Empire Market, New York, succeeding M. D. Campbell. Campbell has been relieved of management of Empire Market, New York, in order to permit him to devote his full time and attention to the position of New York District Beef Inspector. Lawrence Welch has been appointed lamb and veal inspector, New York district.

Personalities and Events of the Week

- Curtiss Hinson, formerly with Lykes Bros., Tampa, Fla., has joined the Goldman packing Co., Jacksonville, Fla. as plant superintendent in charge of the fresh and smoked sausage department.
- Lee Dismuke, former purchasing agent for the Georgia Packing Co., Thomasville, Ga., has been appointed general manager of the new Roberts Packing Co., Jacksonville, Fla.
- Geo. A. Hormel & Co., Austin, Minn., is offering employees low cost polio insurance, beginning this summer. A two-year policy for an employee and all dependents costs \$8.60, or for an employee without dependents, \$3.60. Coverage is up to \$5,000 medical expenses, including transportation for each dependent in the family.
- Col. Edward N. Wentworth, head of Armour and Company's livestock bureau, spoke recently before the fifty-ninth annual convention of the South Dakota Stock Growers Association at Fort Pierre, S. D.
- The C. J. Bowers meat packing plant at Marshallville, O., owned jointly by Elmer Keebler, Edward Fendt and Sam Barliant, has been sold to the George-Grice Co., Inc. It will be converted for large scale poultry processing.
- Irvin A. Busse, owner of Busse Brokerage—Denominator Dressed Hog Specialists, accompanied by Mrs. Busse, sailed June 10 on the Caronia from New York for Southampton. Busse is making

Custom's TIMELY TIPS

BASEBALL & "RED HOTS"

Once again the profitable "Red Hots" business is upon us. We all look forward to this big-volume business that commences with the season's baseball opener, continues strong throughout the long vacation-time and diminishes only with that last fall picnic. Several years ago, the introduction of cellulose casings gave the wiener business a gratifying boost. One hard-to-solve problem, however, immediately presented itself: "How to get the proper amount of real hickory smoke flavor into the frank?" The new casing did not seem to permit the necessary amount of smoke penetration.

But, CUSTOM came up with the answer: CUSTOM SMOKEHOUSE SAUCE.

This unique product, embodying the actual essence of pure hickory smoke, is added to your emulsion in the chopper or mixer. CUSTOM SMOKEHOUSE SAUCE gives your franks, bologna and loaves that authentic smoke flavor that has become so popular with the summer trade. The addition of but one pint of CUSTOM SMOKEHOUSE SAUCE to 100 pounds of meat product makes the sales-winning difference between an ordinary product and a stand-out performer!

And the price is reasonable... only \$1.65 per gallon in 50-gallon barrels or \$2.00 per gallon packed four gallons to the case.

Order a case or barrel today for a trial run. You will be amazed at the results... and so will your customers!

Custom Food Products, Inc.

701-709 N. WESTERN AVENUE
CHICAGO 12, ILLINOIS

FOR FINE FLAVOR

Specify: **Custom** Quality!

FOR HIGHER SALES

WE SPECIALIZE IN CUSTOM-MADE INGREDIENTS TO YOUR SPECIFICATIONS

this voyage primarily for the purpose of visiting with his firm's English representatives and to confer with members of the British Ministry of Food.

• **Charles E. Martin**, an executive of the Illinois Meat Co., Chicago, in charge of canned foods, died June 7. He had been with Illinois Meat since 1924 when the canned meat department was established, and had been in the meat industry for about 50 years. Martin, who was 73 years of age, was a nationally-known figure in the food merchandising field. He was formerly president of the National Meat Canners' Association, in which capacity he was instrumental in setting up standards, practices and processes which are highly regarded today. For several years he was head of the advertising policy committee of the American Meat Institute.

• **Frank Spewachek**, 76, president and treasurer of the Milwaukee Sausage Co., Milwaukee, Wis., died recently after an illness of three years. He was well known as a bowler, golfer and baseball fan and was a past president of both state and city bowling associations.

• **Henry Wiebke, jr.**, vice president, Hugo & Wiebke, Inc., Bronx, N. Y., and formerly president of Meat Trade Institute, Inc., New York, recently spent two weeks active duty with the Food and Container Institute of the Armed Forces at the Chicago Quartermaster Depot. He is a major in the Air Force Reserve.

• **A. L. Jones**, Armour and Company, was elected to the board of directors of the National Association of Credit Men at the recent National Credit Congress held at Los Angeles. Jones is past president and past national councillor of the Chicago Association of Credit Men.

• **George W. Brown**, president and general manager since 1930 of Gair Company Canada Limited, Toronto, and a member of the board of directors of Robert Gair Co., Inc., New York, died

on June 1 after a long illness. His age was 64. He had been with Gair and its predecessor companies since 1926.

• **R. R. Klauke**, sales manager of the Krey Packing Co., St. Louis, will speak before the Memphis Sales Managers Club on Monday, June 12. His subject will be "Positive Mental Attitude—A Real Asset in Selling."

• **Braun Brothers Packing Co.**, Troy, Ohio, has increased its capital structure from 10,000 shares of common stock to 11,000 of common and 8,000 of preferred, with the new stock being offered in units of one share of common and two shares of 5 per cent preferred at \$300 for the unit.

• The new packing plant of Bartlow Bros., Inc., under construction for several months on a 27-acre tract of land located near Rushville, Ill., has begun operations. **R. E. Bartlow** is president; **M. A. Delph**, vice president, and **William P. Bartlow**, secretary-treasurer. **Walter Redding** is in charge of killing and cutting; **Morris Jones** is in charge of maintenance and **Merle Paisley** of the truck fleet.

• On June 15, **Ernest Hinterkopf**, president, Dirr Sausage Co., Miami, Fla., will fly to Stuttgart, Germany, to visit his mother. He plans to be gone about two weeks.

• **John J. Haggerty**, retired salesman for Armour and Company, died recently at his home in Troy, N. Y. after a long illness. He was 74.

• **Walter J. Graham**, 67, formerly vice president of Hammond, Standish & Co., Detroit, died recently. He had retired from Hammond-Standish in January.

• Because of the increased activities of the National Livestock Loss Prevention Board, **Dr. J. R. Pickard** was recently chosen as assistant general manager to be in charge of the work dealing with reduction of livestock marketing losses in transit and from bruising.

SEATTLE WHOLESALE PLANS TO INCREASE EXPORT BUSINESS

With completion of a \$55,000 remodeling program of its Seattle, Wash. plant, Serv-U-Meat Co. has gained federal inspection and opened the way to exports to Alaska, Hawaii, Japan and other far eastern markets. The renovation included additional cooling facilities, a new type flooring, improved illumination, adding a second floor to accommodate an increased clerical staff, stainless steel tables with block and a new blower installation in the coolers and the fabrication area. Fabrication units were realigned to expedite traffic at the loading dock for local markets and also at the Alaskan Way entrance.

Facilities were also added for steam washing walls, woodwork and equipment. The company manufactures corned beef and pork sausage and supplies fresh meats to hotels, ships, restaurants, etc. Owners of the company, **Henry Kruse**, **Harry Thompson** and **Wilfred Rystogi**, also operate the Seattle Packing Co. and recently acquired **Frye & Co.** and the **Union Stockyards Co.**, Seattle. The pictures show exterior and interior views of the remodeled plant.



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THOUSANDS VISIT PINCUS PLANT AT PHILADELPHIA FOR OPENING

THOUSANDS of guests helped to celebrate the official opening on May 21 of the modern new home of Bernard S. Pincus Co., at Eighth and Callowhill sts., Philadelphia. The new plant was opened to throngs of Yankee Maid dealers and distributors from Pennsylvania, New Jersey and Delaware.

The new five-story federally-inspected plant has 87,000 sq. ft. of floor space, or nearly 500 per cent more than the old building.

On the first floor are the refrigerated product holding room and sausage banding and packing department. Four banding machines have been set up on a

The architects drawing above shows the new Pincus plant. Photographs at right illustrate the sausage manufacturing and the banding-packaging rooms.



production line and can band 150,000 lbs. of frankfurters weekly. Banded franks are packed in six-lb. Yankee Maid boxes.

The first floor shipping room is under refrigeration and at the rear is sufficient space to unload four railroad cars. The assembly room and the loading platform are adjacent to the shipping room. Distributors' order sheets are filled in the refrigerated order assembly room. Baskets are then placed on push trucks and taken out to the platform for checking. Distributors back up their trucks to the platform and load up. Pincus does not deliver its products but is strictly a distributor organization.

The second floor houses the production, bookkeeping and executive offices, as well as a refrigerated



area for bacon storage and a slicing room. Twelve smokehouses are under construction here.

The third floor is the manufacturing area. Blue-tinted glass has been set into the ceiling so that the glare of the sun on the top of the building is subdued. The third floor is divided into three production areas. One is for boning hams and grinding meats, the next is the manufacturing room with six stuffers and tables and 10 linking machines. The third area houses 12 smokehouses.

Officers of Yankee Maid include Abe Cooper, president; Nathaniel Pincus, vice president and superintendent; Milton J. Herzog, sales manager, and Dr. Henry Kreisel, assistant to the president. In the picture at left are (left to right) Cooper, Herzog and Pincus.

KREY LEASES PLANT TO EXPAND YEAR-OLD CANNING OPERATIONS

To expand its canned meat operations, the Krey Packing Co. of St. Louis has negotiated a long term lease with option to buy a two-story factory in nearby Belleville, Ill. from the G. S. Suppiger Co. The 50,000-sq. ft. plant will begin operations within 60 days to can brown gravy with sliced beef and pork, ham, picnics and spiced luncheon meat.

A minimum of 50 workers will be employed to start and as the plant is brought into full production, the force will be increased, according to John F. Krey, II, president of the meat packing firm.

"Public acceptance of our line of canned meats introduced less than a year ago has made this expansion necessary,"

announced Krey. Other canned meat products are being developed for introduction in the near future.

Krey will back up its canned meat line with an aggressive sales, merchandising and advertising program. Products

meat experience, has been named manager at Belleville.

The left photo shows receipt of key to plant with (left to right) John Krey Stephens, vice president and John F. Krey, II, accepting for the packing company and G. S. Suppiger,



from the Belleville plant will be nationally distributed through 30 sales brokers to wholesale grocers and chains, Krey reported. J. L. Williams, who has had extensive canned

meat experience, has been named manager at Belleville. The left photo shows receipt of key to plant with (left to right) John Krey Stephens, vice president and John F. Krey, II, accepting for the packing company and G. S. Suppiger, president of the G. S. Suppiger Co. and Herb Kaufmann, president Belleville, Ill., Chamber of Commerce. In the photo at right are some Krey canned meats.

DRAW UP PLANS FOR MEAT SECTION MEETING AT NEXT FALL'S NATIONAL SAFETY CONGRESS

PACKERS interested in finding answers to particular safety problems and the most recent developments in meat plant safety methods and equipment will be able to obtain such information at the meat packing section meeting of the National Safety Congress, to be held at

the Stevens hotel, Chicago, October 16 through 18.

Keynote of meat industry activities at the Congress will be the practical discussion of packinghouse safety problems and their solution.

First speaker at the meat section

meeting will be a top pork production executive from one of the Wilson & Co. plants who will talk on "Pork Dressing Department Safety." He will give a job-by-job description of pork operations and place emphasis on potential hazards and their elimination through proper work habits and use of protective equipment.

"What is Your Safety Problem" is the title of the open forum at which a panel of packinghouse safety experts will answer questions on safety problems submitted by packers. Questions may be asked orally or in writing and may even be sent in advance of the Congress to the National Safety Council meat packing staff representative. Possible members of the panel include Arthur Schmuhl, safety director, Wilson & Co.; Alex Spink, master mechanic, Kingan & Co.; Dr. Joseph Hubata, medical director, Armour and Company; Martin Cernetisch, safety director, John Morrell & Co.; W. F. Massy, safety supervisor, Plankinton Packing Co., and Joseph Pochop, safety director, John Morrell & Co. at Sioux Falls, S. D.

Use of visual aids in employee training will be discussed at the section meeting by an industrial training authority. He will employ illustrative material liberally to make his talk a practical demonstration of sound training techniques applicable in all segments of the industry.

Histories of significant workmen's compensation cases and rulings under them, indicative of modern interpretation, will be the topic discussed by a top-flight industrial compensation lawyer.

A panel of doctors will analyze the medical problems peculiar to the meat industry. Success of this feature at the 1949 meeting has prompted the executive committee to plan a similar event for this year. Industrial nurses will also participate.

On one day the meat group will go to

ROLL-BRAND BEEF for Perfect Identification

Any brand design, any trademark or grade mark can be easily and rapidly branded on beef with a Great Lakes Beef Brander to give your product extra sales appeal and brand identification. Used by leading packers everywhere because there are real sales-building advantages in branded beef.

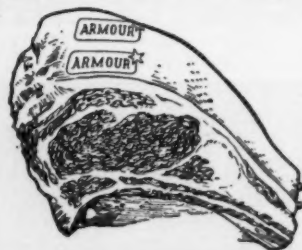


Great Lakes Beef Brander makes a neat, clean, handsome identifying strip that increases beef demand.



No. 200 non-electric Beef Brander has hand engraved interchangeable roller dies, self-

inking reservoir cylinder, extra sturdy construction. With short handle cost only \$47.50 complete with roller; extra engraved rollers (any design) \$27 each. Extension handle for high rail branding \$2. Use with Great Lakes Quick-Dry Violet or NuBrown Ink. Order today!



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2500 IRVING PARK ROAD • CHICAGO 18, ILL.

AROUND THE CALENDAR,
ACROSS THE
CONTINENT



THERMO KING*
TRUCK REFRIGERATION
Keeps 'em Busy!

"Thermo King is doing an outstanding job for us. By providing both heat and cold control Thermo King permits a profitable two-way operation. In winter months, an East-bound truck may require refrigeration, yet this same truck can travel westward with perishables requiring heater service. Thermo King automatically keeps the cargo at uniform temperature all the way."

"The Thermo King way is much superior to the old system of dry ice and bunkers—much more dependable and much more economical."

"Thermo King is adaptable around the calendar as well as across the continent. With Thermo King, our equipment is busy the year around."

—Earl E. Sowers,
Vice President in Charge of Western Division
MOTOR CARGO, INC., Akron, Ohio

**A Few Reasons Why
Thermo King Is Out In Front**

- ✓ Automatic Temperature Control (For Heat and Cold)
- ✓ Complete One-piece Factory Package
- ✓ Low Weight, Large Capacity
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- ✓ Protects all types of perishables

U. S. THERMO CONTROL CO.

World's Largest Builder of Gasoline
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Dealers in all principal cities



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44 South 12th St., Minneapolis 4, Minn.
Please send immediately complete information about Thermo King Refrigeration for trucks and trailers.

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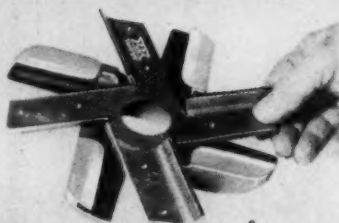
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NOW! ... CUT MORE THAN 400,000 LBS.



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**OF MEAT ... TESTS BY
LEADING PACKERS PROVE
THE C-D TRIUMPH PLATES
and KNIVES STILL CHAMP!**

*** TEST PROVED TRIUMPH KNIFE!**

More than 400,000 lbs. of meat cut prove the new C-D TRIUMPH KNIFE with self-sharpening one-piece blade the best. A twist of the wrist ... locks the blade ... releases it in the patented C-D "Locktite" holder. NO PINS TO SHEAR!—SO SIMPLE TO CLEAN! *NAMES ON REQUEST.

GUARANTEED TRIUMPH PLATES!

C-D TRIUMPH PLATES THE ONLY PLATES WITH A WRITTEN GUARANTEE AGAINST RESHARPENING FOR 5 YEARS!

Available in either one-piece forging or with the famous C-D reversible bushing, as you prefer. Made to fit all makes and sizes of grinders. The most economical plates money can buy.

SPECO, INC.

DEPT. NP62

the Swift & Company Chicago plant to inspect safety devices used there under actual operating conditions. An entire morning will be devoted to leisurely inspection of operations with emphasis on safety techniques.

Meat packers interested in making advance reservations for the National Safety Congress should get in contact with William N. Davis, staff representative, National Safety Council, 425 North Michigan ave., Chicago, Ill.

Self-Service Meat Survey

(Continued from page 15.)

1949 the percentage with self-service had grown to 48 per cent. The stores with self-service are among the larger and more progressive independents accounting for 64 per cent of total sales. *Progressive Grocer* goes on to say "self-service now dominates independent food retailing—and will undoubtedly continue to expand in the period ahead."

While Armour does not look for any great rush into complete self-service meats by independent dealers, it does anticipate a trend toward some self-service in the meat departments of many independents. There is no denying that this new method of merchandising works exceptionally well on some meat products and under certain circumstances.

As of April 1 this year, there were approximately 2,000 stores on a 100 per cent self-service meat basis compared with 878 one year ago. Assuming the rate of growth continues as it has during recent months, Armour predicts that the number of complete self-service stores will probably hit 3,500 by the end of 1950.

The number of 100 per cent self-service stores has been growing at the rate of about 100 per month, and unless the current shortage of cellophane wrapping material continues or gets worse, there seems to be no obvious reason for slackening of the current rate of growth.

Chart 3 indicates that by states New York leads with 213 self-service stores, followed by Texas with 150, Ohio with 140, Florida with 128 and Pennsylvania with 125. California with 111 is now sixth. Last year it was first.

Northeast Gains Most

The great concentration of self-service stores is in metropolitan areas. Although there are self-service stores in many cities and towns throughout the country, 18 metropolitan areas account for one-third of the total, the three highest being New York with 130, Philadelphia 63 and Miami 46.

The Chicago metropolitan area has 22, all outside the corporate limits of the city. Self-service has not come into Chicago proper because of a union situation.

Of the 2,000 self-service stores, one-third are now in the Northeast and another one-fourth in the Middle West. In April, 1947, over one-third of all

ASMUS BROS. INC.

From all Parts of the World

THE FINEST

SPICES

WHITE PEPPER

BLACK PEPPER

RED PEPPER

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A SEASONING FOR EVERY VARIETY OF SAUSAGE OR MEAT LOAF

Expertly Blanded with FRESH GROUND SPICES

Bulk or Packaged in any Size required

"FRESH SPICE FOR FLAVOR"

ASMUS BROS. INC.

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self-service stores were on the West Coast, compared with 9 per cent today.

As indicated in Chart 4, the Northeast has jumped from 41 complete self-service stores in 1948 to 685 currently. The Middle West has gone from 29 to 521; and the Southeast and Southwest have also expanded greatly.

The Pacific Coast, on the other hand, has shown very little expansion in self-service stores during the past year. New self-service stores have sprung up in California, but because of reconversions and going out of business, the total in this state remains about the same.

Big three-year increases have been made in New York State from 15 to 86 to 213, Ohio from 5 to 47 to 140 and Texas from 19 to 71 to 150.

The 12 states listed separately in Chart 4 account for two-thirds of all self-service stores.

Large chains have moved rapidly into 100 per cent self-service meats (see

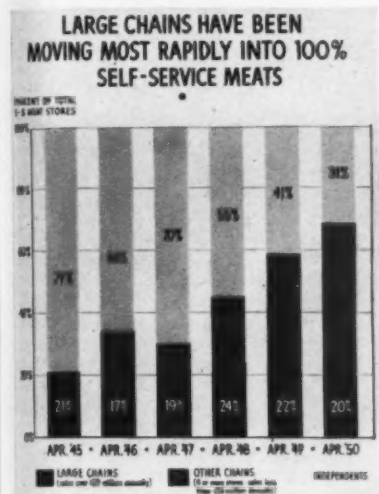


CHART 5

Chart 5). As of April 1, one out of every two complete self-service stores was operated by a large chain. Based on their announced plans, it is probable that these operators will continue to account for an increasing proportion of all self-service stores.

Small chains, doing less than \$20,000,000 annually, have just about held their own and now account for about 20 per cent of all self-service stores.

The independents, while they have expanded, have not expanded nearly as fast as the large chains, and their proportion has dropped steadily from over three-fourths to less than one-third.

The 2,000 self-service meat stores represent only 1 per cent of all food stores handling fresh meats, yet they do 6 per cent of the retail meat business.

The proportion of the total retail meat business done by complete self-service meat stores ranges from a low of 2.1 per cent on the Pacific Coast to a high of 9.5 per cent in the Southeast. Self-service stores do 7.6 per cent in the Northeast and 4.4 in the Middle West.

Cost Controlled BONELESS BEEF and BEEF CUTS

FOR CANNERS, SAUSAGE MAKERS, HOTEL SUPPLIERS, CHAIN STORES, AND DRIED BEEF PROCESSORS

Are you fully satisfied with your boneless beef situation? Are you getting consistent quality and handling at the right price? Why not discuss your problem fully with people who have made a close study of this phase of the meat packing industry? Write us today about our cost-control system for supplying your boneless beef needs in the most economical manner. Check and return coupon.

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B. Schwartz & Co.
2055 W. PERSHING ROAD, CHICAGO 9, ILL., (Teletype CG 427)

[Bull Meat]

- ☐ Beef Cods
- ☐ Beef Trimmings
- ☐ Boneless Butts
- ☐ Shank Meat
- ☐ Beef Tenderloins
- ☐ K Butts
- ☐ Boneless Chucks
- ☐ Boneless Beef Rounds
- ☐ Insides and Outsides and Knuckles
- ☐ Short Cut Boneless Strip Loins
- ☐ Beef Rolls
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Eliminate laundry bills.....

LOOK BETTER

LONGER IN...

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APRONS • CAPS • SLEEVELETS
BAR APRONS • TEA APRONS

Butchers, grocers, locker plant, restaurant, dairy bar personnel... and many others are replacing unsightly, unsanitary cloth aprons, caps and sleevelets with STA-WITE. It's the new WATER-PROOF PLASTIC material that holds its shape and smart appearance under the toughest conditions.

STA-WITE pays for itself in laundry savings. Simply wipe off stains or grime with a damp cloth and STA-WITE'S good as new! Your customers will appreciate their fresh, sanitary appearance.

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Please send Men's.....Bar Aprons.....Full Aprons
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.....Sleevelets.....Caps.....Size.....
Name.....
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COOLER AND FREEZER

FOR THE FIRST TIME ALL THESE
FEATURES OFFERED IN A
STANDARD DOOR

MONOPANEL CONSTRUCTION

Heavy plastic bonded plywood front and back gives three to four times greater strength and rigidity than conventional doors . . . freedom from warping and a better seal. The unbroken flush surface is attractive, sanitary and easy to clean. There is no place for dirt and bacteria to lodge.

I-Z OPEN TWO-POINT FASTENERS

These patented fasteners exert even pressure at top and bottom equal to hinge pressure. Result—a positive seal at all points.

LO-TEMP GASKET

The kind usually found only in sub-zero use . . . creates a plug seal between side of door and edge of casing for extra protection.

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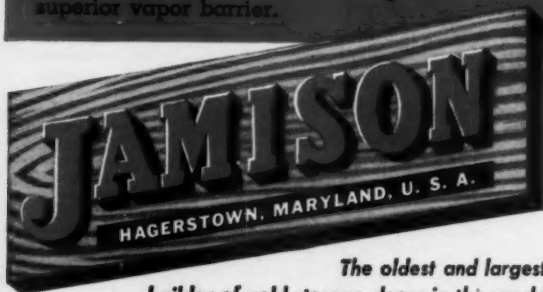
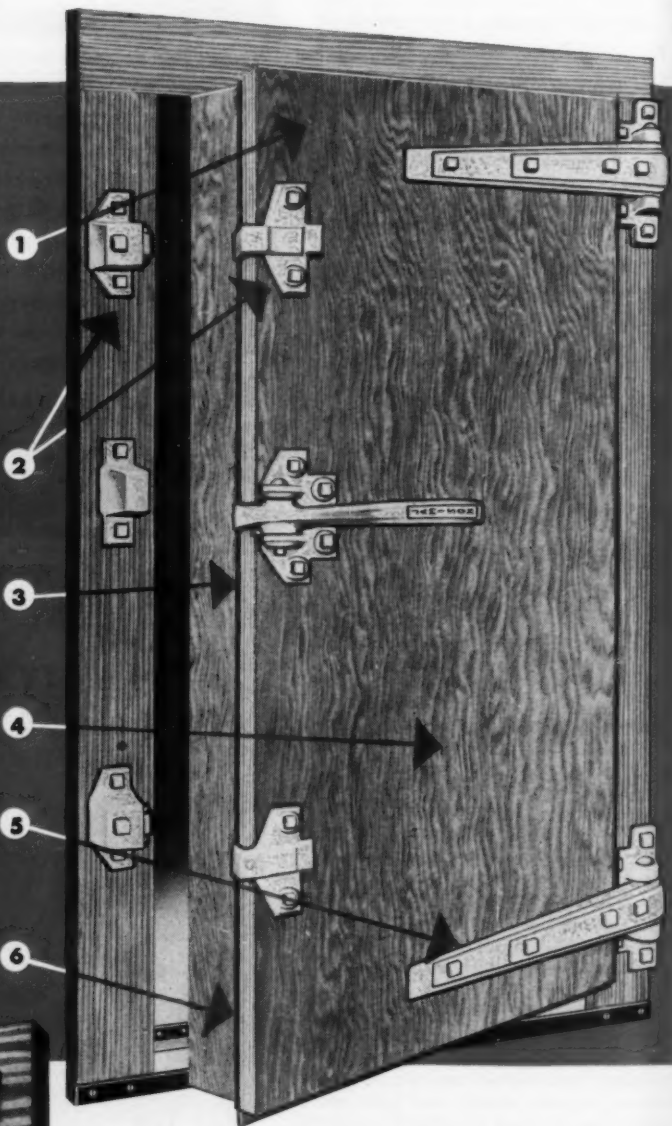
Rigid construction eliminates internal bracing. All of the inside space is filled with effective unbroken insulation.

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Patented hinge design in which spring tension regulation and automatic self-adjustment are combined. Assures tight seating of the Lo-Temp gasket.

EFFECTIVE VAPOR BARRIER

Flooding of inside face of Monopanel front with hot asphalt cement provides superior vapor barrier.



*The oldest and largest
builder of cold storage doors in the world*

Only Jamison doors give you these extra features.
For complete information and specifications, write
for catalog 199.

JAMISON COLD STORAGE DOOR CO. • HAGERSTOWN, MD., U. S. A.

Hog Slaughter Drops 9% as Weekly Meat Output Declines to Last Year's Level

MEAT production under federal inspection in the week ended June 3 totaled 258,000,000 lbs., the U. S. Department of Agriculture estimated this week. There was a drop from the preceding week in the slaughter of all species, but hog and sheep slaughter continued above last year's level. Production was down 6 per cent from 276,000,-

compared with 117,000 a week earlier and 113,000 in the same period last year. Output of inspected veal in the three weeks under comparison was 12,100,000, 13,000,000 and 12,100,000 lbs., respectively.

The week's hog slaughter of 862,000 head was 9 per cent below 948,000 reported for the preceding week but was

same week last year. Production of lamb and mutton in the three weeks under comparison amounted to 9,100,000, 9,700,000 and 8,400,000 lbs., respectively.

The table at left shows numbers and average weights of livestock slaughtered and meat and lard output.

AMI PROVISION STOCKS

There were 25,100,000 lbs. of pork moved out of inventories during the last half of May by packers reporting to the American Meat Institute. For the first time in six and a half months, however, current holdings of pork were larger than those of a year earlier. June 3, 1950, stocks totaled 399,300,000 lbs., compared with 424,400,000 lbs. three weeks earlier, 395,400,000 lbs. on the corresponding date a year earlier and the 1939-41 average for the comparable date of 565,200,000 lbs.

The in-storage movement of lard during the three weeks covered by the latest survey totaled only 100,000 lbs., the same amount which was reported used from inventories during the previous two weeks. The 132,000,000 lbs. reported held on June 3 was 9,600,000 lbs. under year-earlier holdings of 141,600,000 lbs. and was 57,700,000 lbs. below the 1939-41 average stocks for the comparable date.

Provision stocks as of June 3, 1950, as reported to the American Meat Institute by a number of representative companies, are shown in the table that follows. Because the firms reporting are not always the same from period to period (although comparisons are always made between identical groups), the table shows June 3 stocks as percentages of the holdings three weeks earlier, last year and the 1939-41 average for the comparable date.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION¹

Week ended June 3, 1950—with comparisons

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and mutton		Total meat
	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	
June 3, 1950.....	221	118.0	108	12.1	862	119.0	206	9.1	258.2
May 27, 1950.....	228	122.4	117	13.0	948	130.8	221	9.7	275.9
June 4, 1949.....	231	124.0	113	12.1	807	116.4	199	8.4	260.9

AVERAGE WEIGHT (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep & lambs		LARD PROD.	
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Per 100 lbs.	Total mil. lbs.
May 27, 1950.....	970	534	200	112	246	138	94	44	14.3	30.3
May 20, 1950.....	977	537	199	111	244	138	95	44	14.3	33.0
June 4, 1949.....	975	537	191	107	256	144	88	42	14.3	29.5

¹1950 production is based on the estimated number slaughtered for the current week and average weights of the preceding week.

000 lbs. reported for the preceding week, and was 1 per cent below 261,000,000 lbs. produced in the corresponding week last year.

Cattle slaughter of 221,000 head was 3 per cent below 228,000 reported a week earlier, and 4 per cent below the 231,000 kill of the same week last year. Beef production was estimated at 118,000,000 lbs., compared with 122,000,000 for the preceding week and 124,000,000 in the same week a year ago.

Calf slaughter totaled 108,000 head,

7 per cent above the 807,000 kill recorded for the same week in 1949. Production of pork was estimated at 119,000,000 lbs., compared with 131,000,000 for the preceding week and 116,000,000 in the same week last year. Lard production of 30,300,000 lbs. compared with 33,000,000 reported for the preceding week and 29,500,000 processed in the corresponding period last year.

Sheep and lamb slaughter totaled 206,000 head, compared with 221,000 head a week earlier, and 199,000 in the

CUT-OUT RESULTS ARE IMPROVED DUE TO MIXED PRICE TREND

(Chicago costs and credits, first three days of week.)

Cut-out results continued to improve this week at Chicago due to some reduction in live hog costs and a slight advance in prices received for pork products. Light hogs regained a plus margin after cutting minus for three weeks; heavier hogs cut minus.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. The values reported here are based on available Chicago market figures for the first three days of the week.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
Pct.	Price	live	per	Value	Pct.	Price	live	per	Value	Pct.	Price	live	per	Value
wt.	lb.	per	cwt.		wt.	lb.	per	cwt.		wt.	lb.	per	cwt.	
Skinned hams	12.6	47.3	\$ 5.96	\$ 8.56	12.6	47.2	\$ 5.95	\$ 8.35	12.9	46.5	\$ 6.00	\$ 8.42		
Picnics	5.6	31.0	1.74	2.51	5.5	29.7	1.63	2.29	5.3	28.9	1.53	2.14		
Boston butts	4.2	38.3	1.62	2.34	4.1	38.3	1.58	2.22	4.1	36.6	1.50	2.09		
Loins (bladed in)	10.1	46.4	4.80	6.77	9.8	45.2	4.43	6.29	9.6	37.0	3.55	4.96		
Bellies, S. P.	11.0	28.5	3.14	4.53	9.5	27.7	2.62	3.73	8.9	24.1	.94	1.33		
Bellies, D. S.	2.1	20.5	.45	.61	8.6	20.5	1.76	2.46		
Fat backs	3.2	8.9	.28	.40	4.6	9.9	.40	.63		
Flats and jowls	2.9	11.4	.38	.49	3.0	11.4	.34	.47	3.4	11.4	.39	.55		
Raw leaf	2.3	10.2	.23	.30	2.2	10.2	.22	.32	2.2	10.2	.22	.32		
P. S. lard, rend. wt. 13.9	11.1	1.54	2.20	12.3	11.1	1.38	1.92	10.4	11.1	1.15	1.60			
Spareribs	1.6	35.9	.37	.81	1.6	27.6	.44	.63	1.6	16.8	.28	.37		
Regular trimmings	3.3	19.2	.63	.90	3.1	19.2	.60	.80	2.9	19.2	.56	.79		
Feet, tails, etc.	2.0	9.4	.19	.27	2.0	9.4	.19	.26	2.0	9.4	.19	.26		
Offal & misc.65	.9465	.9265	.91		
Total yield & value	69.5	...	\$21.29	\$30.64	71.0	...	\$20.74	\$29.21	71.5	...	\$19.18	\$26.83		
Per cwt. alive	Per cwt. alive	Per cwt. alive
Cost of hogs	\$20.03	...	Cost of hogs	\$20.03	...	Cost of hogs	\$19.78	...
Condemnation loss10	...	Condemnation loss10	...	Condemnation loss10	...
Handling and overhead78	...	Handling and overhead78	...	Handling and overhead71	...
TOTAL COST PER CWT.	\$21.03	\$30.26	TOTAL COST PER CWT.	\$20.91	\$29.45	TOTAL COST PER CWT.	\$20.59	\$28.80
TOTAL VALUE	21.29	30.64	TOTAL VALUE	20.74	29.21	TOTAL VALUE	19.18	26.83
Cutting margin	+.38	...	Cutting margin	+.17	...	Cutting margin	+.141	...
Margin last week05	...	Margin last week56	...	Margin last week	1.80	...

	June 3 stocks as Percentages of Inventories on			
	May 13, 1950	May 29, 1950	May 13, 1949	1939-41 av.
BELLIES				
Cured, D. S.	115	87
Cured, S. P. & D. C.	105	104	102	...
Frozen-for-cure, D. S.	106	219
Frozen-for-cure, S. P. & D. C.	90	102	92	...
Total bellies	98	101	84	...
HAMS				
Cured, S. P. regular	100	85	4	...
Cured, S. P. skinned	96	97	64	...
Frozen-for-cure, regular
Frozen-for-cure, skinned	78	105	74	...
Total hams	88	100	52	...
PICNICS				
Cured, S. P.	93	127	70	...
Frozen-for-cure	88	87	78	...
Total picnics	91	103	74	...
FAT BACKS, D. S. CURED	115	115	37	...
OTHER CURED & FROZEN				
Cured, D. S.	97	80
Cured, S. P.	103	75	56	...
Frozen-for-cure, D. S.	92	31
Frozen-for-cure, S. P.	55	121	97	...
Total other	92	88	66	...
BARBELED PORK	67	118	15	...
TOT. D. S. CURED ITEMS	113	91
TOT. S. P. & D. C. CURED	101
TOT. FROZ. FOR D. S. CURE	102	85
TOT. S. P. & D. C. FROZEN	86	103	81	...
TOTAL CURED AND FROZEN-FOR-CURE	95
FRESH FROZEN				
Loins, shoulders, butts and spareribs	87	118	88	...
All other	96	96	114	...
Total	90	108	97	...
TOT. ALL PORK MEATS	94	101	71	...
RENDERED PORK FAT	111	91
LARD

*Small percentage change.

†Included with lard.

Output of Inspected Processed Pork and Sausage Declined Considerably in April

COMPARED with a month earlier, April 1950 production of all meat and meat food products, except smoked

and cooked beef, refined pork fat and edible tallow, was on a smaller scale, according to the U. S. Department of

MEATS AND MEAT FOOD PRODUCTS PREPARED AND PROCESSED UNDER FEDERAL INSPECTION—APRIL 1950, WITH COMPARISONS

	1950*	April	1949	January-April	1949
Meat placed in cure—					
Beef	8,527,000	7,713,000	34,622,000	36,400,000	
Pork	247,103,000	249,496,000	1,106,175,000	1,091,568,000	
Smoked and, or dried—					
Beef	4,509,000	4,230,000	16,666,000	17,726,000	
Pork	150,318,000	163,336,000	644,231,000	652,797,000	
Sausage—					
Fresh (finished)	16,577,000	18,776,000	80,170,000	84,209,000	
Smoked and or cooked	69,982,000	74,751,000	280,393,000	288,300,000	
To be dried or semi-dried	9,180,000	8,953,000	35,821,000	36,739,000	
Total sausage	95,739,000	102,480,000	396,384,000	409,248,000	
Loaf, head cheese, chill con carne, jellied products, etc.					
13,000,000	13,142,000	53,470,000	53,388,000		
Cooked meat—					
Beef	3,364,000	2,142,000	10,526,000	9,220,000	
Pork	49,603,000	213,055,000	213,055,000	185,270,000	
Bacon, sliced	55,160,000	54,806,000	233,934,000	217,650,000	
Lard—					
Rendered	143,153,000	130,287,000	647,663,000	633,890,000	
Refined	96,189,000	119,280,000	446,657,000	488,397,000	
Rendered pork fat—					
Rendered	7,998,000	7,154,000	36,831,000	32,408,000	
Refined	4,418,000	4,985,000	18,907,000	20,986,000	
Oil stock	7,718,000	7,202,000	32,935,000	29,814,000	
Edible tallow	6,030,000	8,371,000	22,016,000	30,919,000	
Compound containing animal fat	14,326,000	14,689,000	79,080,000	62,972,000	
Oleomargarine containing animal fat	1,558,000	2,593,000	7,907,000	9,860,000	
Total†	995,505,000	1,052,234,000	4,397,445,000	4,488,189,000	

*Totals for April 1 through 29.

†This figure represents "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then canning.

Agriculture, with the sharpest decline recorded for pork production. April 1950 total output was also smaller than that of April a year earlier, with the greater part of the decline accounted for by reduced production of pork and sausage items. Beef output was stepped up, compared with the month a year earlier, but not fast enough to counteract the smaller pork output.

April 1950 sausage production of 95,739,000 lbs. was 9,691,000 lbs. smaller than production in March and 6,741,000 lbs. under the amount in April 1949.

The decline in bacon slicing operations compared with a month earlier amounted to 11,213,000 lbs. However, April 1950 production was slightly larger than output a year earlier. The 1950 four-month cumulative total remained ahead of that of 1949.

Loaf production of 13,000,000 lbs. was off 1,453,000 lbs. from a month earlier and 142,000 lbs. from the year-earlier output. However, the 1950 cumulative total was slightly larger than that reported for 1949.

There was less lard rendered and refined in April 1950 than in the previous month. Pork fat rendering operations were also on a smaller scale, but April refining of pork fat was up from the previous month.

Note: Canned meat statistics comparable to figures generally published in the PROVISIONER were not available but in the future will be supplied as usual by the USDA.

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Food Mixture Goes into Hopper

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Food Portions Come Out of Mold Uniform in Weight, Shape, Size

Automatically prepares portions of food mixtures to desired weights, shape and sizes (20 or 40 or 60 a minute). Eliminates the drudgery of hand-forming. Makes food budgets go farther through savings in labor and food costs.

The Automatic Food Shaper is a superior-operating machine that requires little care and has been in use for more than 20 years. Parts replacement is negligible. Write for catalog 10.

PREPARES hamburgers, veal and lamb patties, fish cakes, corned beef hash cakes, crab meat cakes, etc., without squeezing.

OPERATES AUTOMATICALLY and produces food portions at 20 or 40 or 60 a minute in different models. (Drop mixture into open hopper, flip switch, and out come finished patties or portions.)

REGULATES exact weight of food portions up to 8 ounces.

REDUCES MAN-HOURS by upwards of 75%.

PERMITS use of finer grades but less expensive cuts of meats.

SANITARY . . . to conform with Boards of Health Standards.

STURDY CONSTRUCTION (made of cast aluminum, nickel-silver, stainless steel).

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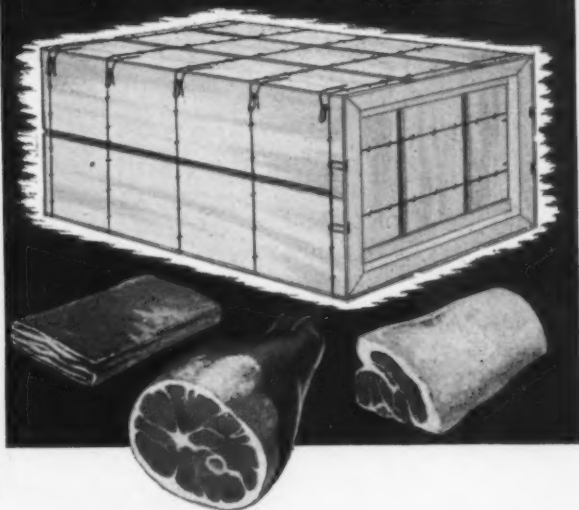
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Here's why: Cross ventilation provides a
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for your fresh meats. Due to quick refriger-
ation, space is conserved in refrigerators
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They are easier to handle . . . cleats at
ends of box give sure grip in all 4 positions.
Rock Fasteners assure quick opening and
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Furthermore, they are easily assembled and
filled on packing line . . . by unskilled labor.

No power-driven assembly and closing
machinery needed. Due to rigidity and
stacking qualities, they make for better and
higher stacking . . . ideal for fork truck
handling. And, they *step up your profits* as
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to 10% *more products!*

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St. Louis, Kansas City, Louisville, Milwaukee, General Box Company of
Mississippi, Meridian, Miss., Sheboygan, Winchendon. Continental Box
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"The Man Who Knows"



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Yes sir! If you want less expensive cures we have them! Both our ALL-AMERICAN CURE and our UNIVERSAL CURING SALZ are scientifically blended to give you the most reliable mixture at the lowest cost per pound.

But if you seek unsurpassed quality, you want our NEVERFAIL 3 Day Ham Cure, our Special NEVERFAIL Curing Compound or our NEVERFAIL Bacon Cure!

There is only one NEVERFAIL . . . H. J. Mayer's original formula . . . imitated but never duplicated. NEVERFAIL is a combined curing and seasoning compound made by an exclusive process. A special blend of choice spices is incorporated with the curing salts, and the ingredients are then reduced to microscopic fineness. The seasoning therefore goes in with the cure . . . permeates every morsel and fibre of the meat . . . creates a Pre-Seasoned, savory flavor all its own.

Pre-Season your hams, your bacon, your sausage meat and meat loaves. Use NEVERFAIL as a pumping pickle, as a cover pickle, as a rubbing compound and in your chopper. Write today for complete information.

H. J. MAYER & SONS CO., INC.

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Choice:
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MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

CARCASS BEEF

(l.c.l. prices) June 7, 1950

Native steers—	per lb.	
Choice, 600/800	49	@50
Good, 500/700	47 1/2	@47 1/2
Good, 700/900	47	@47 1/2
Commercial, 500/700	45	@47 1/2
Utility, 400/up	37	@37 1/2
Commercial cows, 500/800	38 1/2	@39
Can. & Cat. cows, north,		
350/up	36 1/2	
Bologna bulls, 600/up	39 1/2	

STEER BEEF CUTS

500/800 lb. Carcasses

(l.c.l. prices)

Choice:		
Hinds & ribs	64	@65
Hindquarters	55	@60
Rounds	54	@55
Loins, trimmed	87	@90
Loins & ribs (sets)	80	@83
Forequarters	41	@42
Backs	44	@46
Chucks, square cut	44	@46
Ribs	67	@70
Briquets	39 1/2	@42
Navels	18	@22

Head:		
Hinds & ribs	56	@59
Hindquarters	54	@56
Rounds	54	@56
Loins, trimmed	80	@82
Loins & ribs (sets)	72	@74
Forequarters	39	@41
Backs	43	@45
Chucks, square cut	44	@46
Ribs	56	@59
Briquets	40	@42
Navels	18	@22
Plates	27	@29
Head shanks	20	
Fore shanks	25 1/2	@31
Bull tenderloins, 5/up	1.07	@1.09
Cow tenderloins, 5/up	1.07	@1.09

BEEF PRODUCTS

(l.c.l. prices)

Tongues, No. 1, 3/up,	28	@32
fresh or frozen		
Tongues, No. 2, 3/up,	21	@24
fresh or frozen		
Brains	6 1/2	@7
Hearts	28	@28 1/2
Livers, selected	52	@53 1/2
Livers, regular	48 1/2	@49
Tripe, scalded	13 1/2	
Tripe, cooked	10	@10 1/2
Kidneys	10	@11
Lips, scalded	14	@14 1/2
Lips, unsalted	13	
Lungs	8	
Melts	8	
Udders	6	

BEEF HAM SETS

(l.c.l. prices)

Kneekles, 8 lbs. up, bone in	57 1/2	
Insides, 12 lbs. up	58 1/2	
Outsides, 8 lbs. up	53 1/2	@53 1/2

FANCY MEATS

(l.c.l. prices)

Beef tongues, corned	33	@35
Veal breads, under 6 oz.	77	@80
6 to 12 oz.	81	@84
12 oz. up	92	@94
Calf tongues	22	@23 1/2
Lamb fries	80	@83
Ox tails, under 1/2 lb.	19	@22
Over 1/2 lb.	20	@25

WHOLESALE SMOKED MEATS

(l.c.l. prices)

Hams, skinned, 14/16 lbs.,		
wrapped	53	@57 1/2
Hams, skinned, 14/16 lbs.,		
ready-to-eat, wrapped	55	@60
Hams, skinned, 14/16 lbs.,		
wrapped	53	@58
Hams, skinned, 16/18 lbs.,		
ready-to-eat, wrapped	50	@59 1/2
Bacon, fancy trimmed,		
briquet off, 8/10 lbs.,	41 1/2	@44
wrapped		
Bacon, fancy, square cut,		
seedless, 12/14 lbs.,	38 1/2	@40
wrapped		
Bacon, No. 1 sliced, 1-lb.	47	@52 1/2
open-faced layers		

CALF & VEAL—HIDE OFF

Carcass

(l.c.l. prices)

Choice, 80/150	47	@49
Choice, under 200 lbs.		
Good, 80/150	44 1/2	@47
Good, under 200 lbs.		
Commercial, 80/150	43	@45
Commercial, under 200 lbs.		
Utility, all weights	37	@40

CARCASS LAMBS

(l.c.l. prices)

Choice, 45/55	53	@56
Good, 45/55	52	@55
Commercial, all weights	47	@52

CARCASS MUTTON

(l.c.l. prices)

Good, 70/down	27	@29
Commercial, 70/down	26	@27
Utility, 70/down	23	@26

FRESH PORK AND PORK PRODUCTS

(l.c.l. prices)

Hams, skinned, 10/16 lbs.	48 1/2	@48 1/2
Pork loins, regular,		
under 12 lbs.	47	@47 1/2
Pork loins, boneless	58	@60
Shoulders, skinned, bone in,		
under 16 lbs.	33	@33 1/2
Picnics, 4/6 lbs.	32 1/2	
Picnics, 6/8 lbs.	31	@31 1/2
Boston butts, 4/8 lbs.	40	
Boneless butts, c.t., 2/4	48	@49
Tenderloins	77	@79
Neck bones	11 1/2	@12 1/2
Livers	24 1/2	@25
Kidneys	10	@11
Brains, 10 lb. packs	17	@19
Ears	7 1/2	@8
Snouts, lean in	6	@6 1/2
Feet, front	7 1/2	@8

SAUSAGE MATERIALS—FRESH

(l.c.l. prices)

Pork trim., reg.	19	@21
Pork trim., guar. 50% lean	21	@21 1/2
Pork trim., spec.		
85% leans	43	
Pork trim., ex. 95% leans	46	@47
Pork cheek meat, trmd.	34	@34 1/2
Pork tongues	19 1/2	
Bull meat, boneless	48 1/2	@49
Bon's cow meat, f.c., C. C.	47	
Cow chucks, boneless	49	
Beef trimmings, 85-90%	40	@41
Beef cheek meat, trmd.	33 1/2	@34
Beef head meat	32 1/2	@33 1/2
Shank meat	47	@47 1/2
Veal, trimmings, bon's	48	

SAUSAGE CASINGS

(F. O. B. Chicago)

(l.c.l. prices quoted to manufacturers of sausage.)

Beef casings:		
Domestic rounds, 1 1/2 to		
1 1/2 in., 180 pack	40	@47
Domestic rounds, over 1 1/2		
in., 140 pack	70	@85
Export rounds, wide, over		
1 1/2 in.	1.10	@1.35
Export rounds, medium,		
1 1/2 to 1 1/2	75	@80
Export rounds, narrow,		
1 1/2 in. under	85	@1.05
No. 1 weasands, 24 in. up	9	@12
No. 1 weasands, 22 in. up	5	@8
No. 2 weasands	5	@6
Middles, sewing, 1 1/2		
2 in.	90	@1.20
Middles, select, wide,		
2 1/2 to 2 1/2 in.	1.10	@1.35
Middles, select, extra,		
2 1/2 to 2 1/2 in.	1.45	@1.60
Middles, select, extra,		
2 1/2 in. & up	2.20	@2.50
Beef bungs, export No. 1	28	@31
Beef bungs, domestic	22	@24
Dried or salted bladders,		
per piece:		
12-15 in. wide, flat	21	@25
10-12 in. wide, flat	10	@17
8-10 in. wide, flat	5 1/2	@7
Pork casings:		
Extra narrow, 29 mm. &		
dn.	3.35	@3.45
Narrow, mediums, 29		
mm.	3.25	@3.35
Medium, 32 to 35 mm.	2.20	@2.35
Spe. medium, 35 to 38 mm.	1.55	@1.65
Wide, 38 to 43 mm.	1.50	@1.60
Export bungs, 34 in. cut	28	@30
Large prime bungs,		
34 in. cut	17	@18
Medium prime bungs,		
34 in. cut	10	@16
Small prime bungs,	9	@10
Middles, per set, cap off	45	@54

DRY SAUSAGE

(l.c.l. prices)

Cervelat, ch. hog bungs	85	
Thuringer	52	@55
Farmer	71	
Holsteiner	71	
B. C. Salami	80	@82
B. C. Salami, new con.	48	
Genoa style salami, ch.	82	@84
Pepperoni	71	
Mortadella, new condition	51	
Italian style hams	78	
Cappicola (cooked)	70	

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DOMESTIC SAUSAGE

(L.C.I. prices)

Pork sausage, hog casings..42	@46
Pork sausage, bulk.....	37 1/2
Frankfurters, sheep casings..47	@30 1/2
Frankfurters, hog casings..	47 1/2
Frankfurters, skinned....44	@45
Bologna.....41	@44
Bologna, artificial casings..42	@43
Smoked liver, hog bungs....42	@47
New Eng. lunch, specialty..54	@57
Minced luncheon spec., ch..49	@52
Tongue and blood.....39	@44
Blood sausage.....	31 1/2
Soase.....	30 1/2
Polish sausage, fresh.....	36
Polish sausage, smoked....	49

SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime...	29	33
Realized...	31	35
Chili powder.....	37	37
Chili pepper.....	36@39	36
Cloves, Zanzibar.....	34	38
Ginger, Jam., unbl.	60	64
Ginger, African.....	51	56
Cochia.....
Mace, fcy. Banda.....
East Indies.....	1.28	1.15
Mustard, flour, fcy.....	30	26
No. 1.....	52	52
West India Nutmeg.....	48@64	72
Paprika, Spanish.....	62	62
Pepper, Cayenne.....	1.43	2.02
Red No. 1.....	2.07	2.80
Pepper, white.....	1.43	1.52
Pepper, Black.....	1.43	1.52
Malabar.....
Black Lampong.....

SEEDS AND HERBS

(L.C.I. prices)

	Whole for Sam.	Ground
Caraway seed.....	21	20
Cominos seed.....	24	20
Mustard sd., fcy.....	21	..
Yel. American.....	19	..
Marjoram, Chilean.....
Oregano.....	27	32
Coriander, Morocco.....
Natural No. 1.....	17	20
Marjoram, French.....	63	60
Sage Dalmation.....
No. 1.....	1.35	1.45

CURING MATERIALS

	Cwt
Nitrite of soda, in 425-lb. bbls., del. f.o.b. Chicago...\$ 8.80	..
Saltpeter, n. ton, f.o.b. N. Y.:	..
Dbl. refined gran.....	11.80
Small crystals.....	14.40
Medium crystals.....	15.40
Pure rfd., gran. nitrate of soda.....	5.20
Pure rfd., powdered nitrate of soda.....	unquoted
Salt, in min. car. of 60,000 lbs. only, paper sacked f.o.b. Chgo.	Per ton \$20.40
Granulated.....	26.80
Rock, bulk, 40 ton cars, Detroit.....	11.40
Sugar—	..
Raw, 96 basis, f.o.b. New Orleans.....	5.75
Refined standard cane gran., basis.....	7.70
Refined standard beet gran., basis.....	7.50
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%.....	7.80
Dextrose, per cwt. in paper bags, Chicago.....	6.10

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles June 6	San Francisco June 6	No. Portland June 6
FRESH BEEF: (Carcass)			
STER:			
Good:
500-600 lbs.....	\$49.00@50.00	\$48.00@50.00	\$48.00@49.00
600-700 lbs.....	47.50@49.00	48.00@49.00	47.00@48.50
Commercial:
400-500 lbs.....	46.00@48.00	47.00@48.00	47.00@48.50
Utility:
400-600 lbs.....	42.00@44.00	43.00@45.00	40.00@44.00
COW:			
Commercial, all wts.....	38.00@39.00	40.00@43.00	40.00@42.00
Cutter, all wts.....	35.00@36.00	34.00@36.00	34.50@35.50
FRESH CALF: (Skin-Off)			
Good:
200 lbs. down.....	49.00@51.00	45.00@48.00	45.00@47.00
Commercial:
200 lbs. down.....	44.00@46.00	42.00@45.00	41.00@43.00
SPRING LAMB: (Carcass):			
Choice:
40-50 lbs.....	51.00@52.00	50.00@52.00	54.00@55.00
50-60 lbs.....	50.00@51.00	48.00@50.00	54.00@55.00
Good:
40-50 lbs.....	51.00@52.00	50.00@52.00	54.00@55.00
50-60 lbs.....	50.00@51.00	48.00@50.00	54.00@55.00
Commercial, all wts.....	48.00@50.00	45.00@48.00	51.00@52.00
Utility, all wts.....
MUTTON (EWE):			
Good, 75 lbs. dn.....	22.00@24.00	20.00@22.00	23.00@25.00
Commercial, 70 lbs. dn.....	22.00@24.00	18.00@20.00	22.00@24.00
FRESH PORK CARCASSES: (Packer Style)			
80-120 lbs.....	32.50@34.00	32.00@34.00	32.00@34.00
120-137 lbs.....	32.50@34.00	30.00@32.00	30.00@31.00
FRESH PORK CUTS NO. 1:			
LOINS:			
8-10 lbs.....	52.00@55.00	54.00@58.00	52.50@56.00
10-12 lbs.....	52.00@55.00	52.00@56.00	52.50@56.00
12-16 lbs.....	52.00@54.00	50.00@52.00	51.00@54.00
PICNICS:			
4-8 lbs.....	..	34.00@36.00	..
PORK CUTS NO. 1:			
HAM, Skinned: (Smoked)			
12-16 lbs.....	51.00@57.00	56.00@58.00	55.00@59.00
16-20 lbs.....	51.00@56.00	54.00@56.00	55.00@57.00
BACON, "Dry Cure" No. 1:			
6-8 lbs.....	38.00@44.00	48.00@50.00	48.00@50.00
8-10 lbs.....	36.00@43.00	46.00@48.00	44.00@46.00
10-12 lbs.....	36.00@43.00
LARD, Refined:			
Tierces.....	14.00@15.50	15.00@16.00	14.75@15.50
50 lb. cartons & cans.....	14.50@16.00	16.00@16.50	15.00@16.00
1 lb. cartons.....	15.50@16.50

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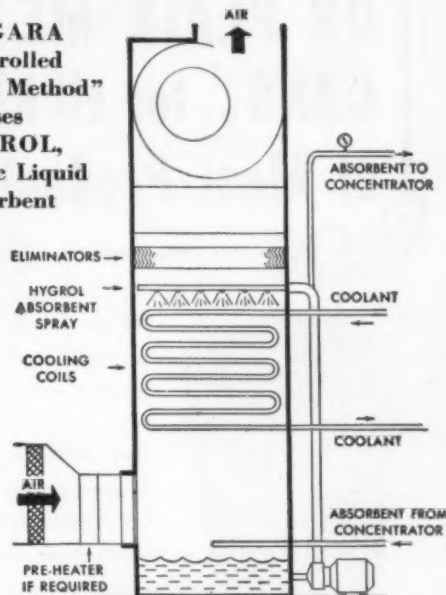
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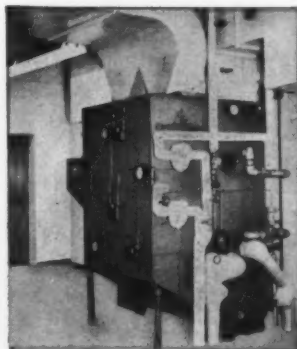
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From The National Provisioner Daily Market Service

CASH PRICES

F.O.B. CHICAGO OR CHICAGO BASIS		PICNICS		BELLIES	
THURSDAY, JUNE 8, 1950		Fresh or F.F.A.		Fresh or Frozen	
REGULAR HAMS		8-10		6-8	
8-10	45 1/4 n	4-6	31 1/4	8-10	29 1/4
10-12	45 1/4 n	4-8 range	30 1/4	10-12	28
12-14	45 n	6-8	30 1/4 @ 30 1/2	12-14	27 1/2 @ 27 3/4
14-16	45 n	8-10	28 1/4 @ 28 1/2	16-18	27 1/2
		10-12	27 1/2 @ 27 3/4	18-20	26 1/2
		12-14	27 1/2	20-22	25 1/2
		16-18	27 1/2	22-24	24 1/2
		20-22	26 1/2	24-26	23 1/2
		24-26	25 1/2	26-28	22 1/2
		28-30	24 1/2	30-32	21 1/2
		32-34	20 1/2	34-36	19 1/2
		36-38	18 1/2	38-40	17 1/2
		40-42	16 1/2	42-44	15 1/2
		44-46	14 1/2	46-48	13 1/2
		48-50	12 1/2	50-52	11 1/2
		52-54	10 1/2	54-56	9 1/2
		56-58	8 1/2	58-60	7 1/2
		60-62	6 1/2	62-64	5 1/2
		64-66	4 1/2	66-68	3 1/2
		68-70	2 1/2	70-72	1 1/2
		72-74	1 1/2	74-76	1/2
		76-78	1/2	78-80	1/4
		80-82	1/4	82-84	1/8
		84-86	1/8	86-88	1/16
		88-90	1/16	90-92	1/32
		92-94	1/32	94-96	1/64
		96-98	1/64	98-100	1/128
		100-102	1/256	102-104	1/512
		104-106	1/1024	106-108	1/2048
		108-110	1/4096	110-112	1/8192
		112-114	1/16384	114-116	1/32768
		116-118	1/65536	118-120	1/131072
		120-122	1/262144	122-124	1/524288
		124-126	1/1048576	126-128	1/2097152
		128-130	1/4194304	130-132	1/8388608
		132-134	1/16777216	134-136	1/33554432
		136-138	1/67116864	138-140	1/134233728
		140-142	1/268467392	142-144	1/536934784
		144-146	1/1073869568	146-148	1/2147739136
		148-150	1/4295478272	150-152	1/8590956544
		152-154	1/17181913088	154-156	1/34363826176
		156-158	1/68727652736	158-160	1/137455305472
		160-162	1/274910621888	162-164	1/549821243776
		164-166	1/1099642495104	166-168	1/2199284990208
		168-170	1/4398169980416	170-172	1/8796339960832
		172-174	1/17590679901632	174-176	1/35181359803264
		176-178	1/70362719706528	178-180	1/140725439413056
		180-182	1/281451758052160	182-184	1/562903516104320
		184-186	1/1125807032408704	186-188	1/2251614064817408
		188-190	1/4503228129671680	190-192	1/9006456259343360
		192-194	1/18012512518937600	194-196	1/36025025037875200
		196-198	1/72050050075750400	198-200	1/144100100151500800
		200-202	1/288200200303001600	202-204	1/576400400606003200
		204-206	1/1152800800242406400	206-208	1/2305601600484812800
		208-210	1/46112006409696256000	210-212	1/922240128019392512000
		212-214	1/1844480051195690048000	214-216	1/3688960102391380096000
		216-218	1/75539200407575203840000	218-220	1/151078400815144407680000
		220-222	1/3021568003241137230720000	222-224	1/6043136006482274461440000
		224-226	1/12086272001296454892800000	226-228	1/24172544002592909785600000
		228-230	1/483451840051858195712000000	230-232	1/9669036800103715914240000000
		232-234	1/19356073600207515656960000000	234-236	1/387121472004150313139200000000
		236-238	1/774242944008300626278400000000	238-240	1/1548485888016612452556800000000
		240-242	1/30969718720332249051136000000000	242-244	1/61939437440664498102272000000000
		244-246	1/1238788748813299602044096000000000	246-248	1/2477577497626598004088192000000000
		248-250	1/49511513952529960081763840000000000	250-252	1/99023027904105920163527680000000000
		252-254	1/1980460558081059203270553600000000000	254-256	1/3960921116162118406541067200000000000
		256-258	1/792184113232423680130821344000000000000	258-260	1/1584368226464847360261642688000000000000
		260-262	1/3960921116162118406541067200000000000000	262-264	1/7921841132324236801308213440000000000000
		264-266	1/1980460558081059203270553600000000000000	266-268	1/3960921116162118406541067200000000000000
		268-270	1/7921841132324236801308213440000000000000	270-272	1/1584368226464847360261642688000000000000
		272-274	1/3960921116162118406541067200000000000000	274-276	1/7921841132324236801308213440000000000000
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		452-454	1/3960921116162118406541067200000000000000	454-456	1/79218411323242368013

MARKET PRICES *New York*

WHOLESALE FRESH MEATS

CARCASS BEEF

(L.C.I. prices) June 6, 1950
per lb. City

Choice, 800 lbs./down	50 1/2 @ 51 1/4
Good, 800 lbs./down	48 1/2 @ 50 1/4
Commercial, 800 lbs./down	45 1/2 @ 46 1/4
Canner & cutter	37 1/2 @ 41
Belega bulls	40 1/2 @ 41

BEEF CUTS

(L.C.I. prices)

Choice:	
Hinds & ribs	59 @ 65
Rounds, N. Y. flank off	55 @ 56
Hips, full	65 @ 66
Top sirloins	66 @ 68
Short loins, untrimmed	78 @ 84
Chucks, non-kosher	47 @ 48
Ribs, 30 40 lbs.	66 @ 72
Briskets	38 @ 40
Flanks	19 @ 20
Good:	
Hinds & ribs	57 @ 60
Rounds, N. Y. flank off	54 @ 55
Hips, full	62 @ 65
Top sirloins	64 @ 66
Short loins, untrimmed	68 @ 74
Chucks, non-kosher	46 @ 47
Ribs, 30 40 lbs.	58 @ 65
Briskets	28 @ 40
Flanks	19 @ 20

FRESH PORK CUTS

(L.C.I. prices)

Hams, regular, 14/down	47 @ 47 1/4 W
Hams, skinned, 14/down	49 1/2 @ 49 1/4 W
Pieces, 4/8 lbs.	32 1/2 @ 33 1/4 W
Bellies, sq. cut, seedless	
9/12 lbs.	30 @ 31 W
Pork loins, 12/down	48 1/2 @ 49 1/4 W
Boston butts, 4/8 lbs.	41 @ 41 1/2 W
Spareribs, 3/down	37 1/2 @ 38 1/4 W
Pork trim., regular	21 1/2 @ 22 W
Pork trim., ex. lean	95% 47 @ 48 W

Hams, regular, 14/down	50 1/2 @ 51 1/4 C
Hams, skinned, 14/down	50 @ 52 1/4 C
Shoulders, N. Y., 12/down	38 @ 39 C
Pieces, 4/8 lbs.	33 @ 35 C
Boston butts, 4/8 lbs.	42 @ 44 C
Pork loins, 12/down	51 @ 53 C
Spareribs, 3/down	41 @ 43 C
Pork trim., regular	23 @ 26 C

FANCY MEATS

(L.C.I. prices)

Veal breads, under 6 oz.	85
6 to 12 oz.	80
12 oz. up	1.00
Beef kidneys	80
Beef livers, selected	78
Lamb fries	55
Ortals, under 1/2 lb.	16
Ortals, over 1/2 lb.	35

WESTERN DRESSED MEATS AT NEW YORK

WEDNESDAY, JUNE 7, 1950

All quotations in dollars per cwt.

BEEF:	
STEER:	
Choice:	
350-500 lbs.	None
500-600 lbs.	None
600-700 lbs.	450.75-51.75
700-800 lbs.	50.25-51.75

Good:	
350-500 lbs.	None
500-600 lbs.	49.00-50.25
600-700 lbs.	48.75-49.75
700-800 lbs.	48.50-49.75

Commercial:	
350-600 lbs.	45.50-46.75
600-700 lbs.	45.50-46.75

Utility:	
350-600 lbs.	None

COW:	
Commercial, all wts.	39.25-41.25
Utility, all wts.	37.75-39.00
Cutter, all wts.	None
Canner, all wts.	None

VEAL—SKIN OFF:	
Choice:	
80-110 lbs.	45.00-48.00
110-150 lbs.	45.00-48.00
Good:	
50-80 lbs.	None
80-110 lbs.	42.00-45.00
110-150 lbs.	42.00-45.00
Commercial:	
50-80 lbs.	None
80-110 lbs.	39.00-42.00
110-150 lbs.	40.00-42.00

DRESSED HOGS

Hogs, gd. & ch., hd. on, lf. fat in	
100 to 136 lbs.	30 1/2 @ 31 1/2
137 to 153 lbs.	30 1/2 @ 31 1/2
154 to 171 lbs.	30 1/2 @ 31 1/2
172 to 188 lbs.	30 1/2 @ 31 1/2

LAMBS

(L.C.I. prices)

Choice lambs	58 @ 63 1/2
Good lambs	57 @ 62 1/2
Legs, gd. & ch.	60 @ 65
Hindsaddles, gd. & ch.	61 @ 67
Loins, gd. & ch.	65 @ 73

MUTTON

(L.C.I. prices)

Good, under 70 lbs.	26 @ 28 W
Comm., under 70 lbs.	24 @ 26 W

VEAL—SKIN OFF

(L.C.I. prices)

Choice carcass	45 @ 48 W
Good carcass	43 @ 46 W
Commercial carcass	39 @ 43 W
Utility W

BUTCHERS' FAT

(L.C.I. prices)

Shop fat 1 1/4
Breast fat 1 1/4
Edible suet 2
Inedible suet 2

LIVESTOCK SUPPLY SOURCES

Percentages of livestock slaughtered during April, 1950, bought at stockyards and direct were as follows:

	Apr. 1950	Mar. 1950	Apr. 1949
Cattle—			
Stockyards	75.0	74.3	77.4
Other	25.0	25.7	22.6
Calves—			
Stockyards	56.9	53.1	57.3
Other	43.1	46.9	42.7
Hogs—			
Stockyards	40.0	42.2	40.5
Other	60.0	57.8	59.5
Sheep and lambs—			
Stockyards	60.4	54.7	54.3
Other	39.6	45.3	45.7

Utility, all wts. None

CALF:

All weights. None

SPRING LAMBS (All Weights):

Choice	58.00-64.00
Good	54.00-61.00
Commercial	52.00-54.00
Utility	None

LAMB:

Choice:	
30-40 lbs.	None
40-45 lbs.	None
45-50 lbs.	None
50-60 lbs.	None

Good:	
30-40 lbs.	None
40-45 lbs.	None
45-50 lbs.	None
50-60 lbs.	None

Commercial, all wts.	56.00-62.00
Utility, all wts.	None

MUTTON (EWE): 70 lbs. down:

Good	24.00-26.00
Commercial	20.00-24.00
Utility	None

FRESH PORK CUTS, Loins No. 1:

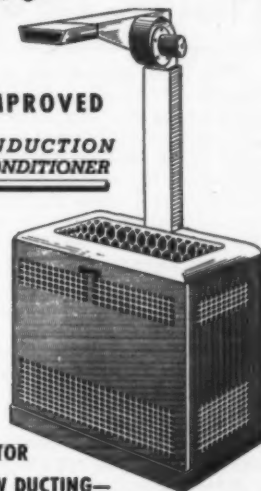
(BLADELESS INCL.)	
8-10 lbs.	50.00-51.00
10-12 lbs.	50.00-51.00
12-16 lbs.	49.00-50.00
16-20 lbs.	None
Butts, Boston Style:	
4-8 lbs.	42.00-43.00
Hams, Skinned No. 1:	
10-14 lbs.	50.00-52.00
Spareribs, 3 lbs. down	38.00-39.00

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BY-PRODUCTS—FATS—OILS

TALLOWES AND GREASES

Thursday, June 8, 1950

The open market for domestic consumption continued in the doldrums, with prices working to lower levels in the absence of interest on the buying side. In Chicago trading circles, it was indicated that bids of 5½¢, basis fancy tallow, would bring out sizable quantities of material. The Eastern market for fancy tallow was reduced to 5½¢ early Monday.

This new price produced considerable interest in export circles and an undisclosed quantity moved into export channels. Large soap manufacturers were also reported buying at these new levels. Purchases were not heavy.

No improvement was discernible in the movement of materials in the Midwest as midweek approached. Traders reported a continued lack of interest.

On the West Coast, the market was called 5½¢ for fancy tallow, 5¼¢ for prime, 5¢ for special and 3½¢ for yellow grease, delivered Los Angeles and San Francisco. Export demand was very light in that area.

The Eastern market at midweek stood at 5½¢ for fancy tallow, extra or prime at 5½¢, special at 5¼¢, choice white grease at 5½¢ nominal, and yellow grease at 4½¢. Domestic consumer buyers were reported inactive and export inquiry good with trading light.

TALLOWES: Thursday's quotations (carlots delivered usual consuming points) were: Edible tallow, 6@6¼¢; fancy, 5¼¢; choice, 5½¢; prime, 5¢; special, 4½¢; No. 1, 4@4¼¢; No. 3, 3½¢, and No. 2, 3½¢.

GREASES: Thursday's quotations were: Choice white grease, 5½¢; A-white, 4¼¢@5¢; B-white 4¼¢; yellow, 3½¢; house, 3½¢; brown, 3¢, and brown (25 acid), 3¼¢.

BY-PRODUCTS MARKETS

(Chicago, Thursday, June 8, 1950)

Blood

	Unit Ammonia
*Unground, per unit of ammonia.....	\$6.00n

Digester Feed Tankage Materials

Wet rendered, unground, loose	
Low test	*\$8.25@8.50n
High test	7.25
Liquid stick tank cars	3.75

Packaginghouse Feeds

	Carlots, per ton
50% meat and bone scraps, bulk.....	\$105.00@110.00
55% meat scraps, bulk.....	115.00@121.00
50% feeding tankage, with bone, bulk.....	105.00n
60% digester tankage, bulk.....	105.00@110.00
80% blood meal, bagged.....	130.00
65% special steamed bone meal, bagged.....	75.00@ 80.00

Fertilizer Materials

High grade tankage, ground	6.50n
Hoof meal, per unit ammonia.....	5.50@6.00n

Dry Rendered Tankage

	Per unit Protein
Cake	*\$1.65@1.75
Expeller	1.65@1.75

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (lmed).....	\$ 1.75@ 2.00n
Hide trimmings (green, salted).....	1.25@ 1.35n
Sinews and pizzles (green, salted)...	1.30n
Cattle jaws, skulls and knuckles, per ton	60.00@65.00n
Pig skin scraps and trim, per lb.....	6@6½n

Animal Hair

Winter coll dried, per ton.....	\$ 105.00
Summer coll dried, per ton.....	* 70.00@ 75.00
Cattle switches, per piece.....	5@5½
Winter processed, gray, lb.....	13n
Summer processed, gray, lb.....	7½@ 8n

*Quoted delivered basis.

EASTERN FERTILIZER MARKET

New York, June 8, 1950

All markets were lower as buyers remained out of the market. Blood was sold for \$6, f.o.b. New York, and wet rendered tankage was reported moving at \$7.

Bone meal in the East was in rather poor demand during the week.

VEGETABLE OILS

Thursday, June 8, 1950

A quiet tone and only a few scattered sales best described the crude edible vegetable oil markets this week. On Monday, it would have been possible to count the total number of sales on one hand. At midweek, however, buying interest began to pick up and a fair trade volume developed. The midweek activity did not hold and once again the market quieted.

CORN OIL: This market remained steady with last week, with only a few midweek sales made at 14¼¢. Throughout the week a scarcity of buying interest was noticed.

SOYBEAN OIL: Prices in soybean oil declined ¼¢ from last week. These price reductions were caused by the declining prices in the organized exchange. Sales were reported at 13½¢ on Wednesday, with weekend sales reported at 13¼¢. Bids of 13¼¢ later went unanswered.

PEANUT OIL: Although there had been no great demand and the only sales were ½¢ lower than last week's at

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates

Ammonium sulphate, bulk, per ton, f.o.b.	
Production point	\$35.00
Blood, dried 18% per unit of ammonia.....	6.00
Unground fish scrap, dried, 60% protein nominal f.o.b.	
Fish Factory, per unit.....	2.00
Soda nitrate, per net ton, bulk, ex-vessel	
Atlantic and Gulf ports.....	48.00
in 100-lb. bags.....	51.50
Fertilizer tankage, ground, 10% ammonia, 10% B.P.L., bulk.....	nominal
Feeding tankage, unground, 10-12% ammonia, bulk, per unit of ammonia.....	7.00

Phosphates

Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works.....	\$57.50
Bone meal, raw, 4½% and 50% in bags, per ton, f.o.b. works.....	60.00
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit.....	7.5

Dry Rendered Tankage

50% protein, unground, per unit of protein.....	\$1.70
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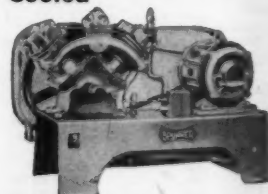
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14% c, this market developed a strong undertone. The strong feeling may have been caused by rumors announcing government interest in peanut oil.

COCONUT OIL: The lack of interest on both sides caused another motionless coconut oil market this week. This dullness affected the price level and the market was quoted at 13 1/4 c nominal, 1/4 c lower than last week.

COTTONSEED OIL: The market opened 1/4 c lower this week, with Valley and Southeast at 14 1/2 c and Texas at 14 1/4 c. Sales at these prices were reported throughout the week.

The quotations for the first four days of the week, from the New York Cottonseed Oil Exchange, were as follows:

MONDAY, JUNE 5, 1950

	Open	High	Low	Close	Pr. cl.
July	17.30	17.45	17.20	*17.21	17.20
Sept.	16.90	16.91	16.06	16.70	16.63
Oct.	15.72	15.75	15.50	15.53	15.50
Dec.	15.25	15.25	15.00	15.08	15.02
Jan.	15.10	15.20	15.00	15.05	14.90
Mar.	*15.10	15.05	15.03	15.03	14.90
May	*15.10	15.05	15.03	15.03	14.90

Total sales: 274 contracts.

TUESDAY, JUNE 6, 1950

	Open	High	Low	Close	Pr. cl.
July	17.25	17.30	16.90	17.17	17.21
Sept.	*16.66	16.75	16.42	16.69	16.70
Oct.	*15.53	15.54	15.33	15.54	15.53
Dec.	*15.05	15.14	14.81	15.11	15.08
Jan.	15.05	15.07	14.83	15.06	15.05
Mar.	*15.05	15.07	14.83	15.06	15.05
May	*14.95	15.06	14.87	15.06	15.03

Total sales: 548 contracts.

WEDNESDAY, JUNE 7, 1950

	Open	High	Low	Close	Pr. cl.
July	17.20	17.20	16.91	17.02	17.17
Sept.	16.65	16.70	16.45	16.54	16.69
Oct.	15.45	15.64	15.45	15.50	15.54
Dec.	15.05	15.15	14.97	15.13	15.11
Jan.	15.05	15.07	14.83	15.06	15.05
Mar.	*14.90	15.13	14.85	*15.05	15.06
May	*14.85	15.14	15.01	*15.05	15.06

Total sales: 413 contracts.

THURSDAY, JUNE 8, 1950

	Open	High	Low	Close	Pr. cl.
July	*17.00	17.04	16.90	*16.97	17.02
Sept.	16.56	16.61	16.42	16.53	16.54
Oct.	*15.40	15.61	15.45	15.52	15.50
Dec.	15.03	15.20	15.05	*15.12	15.13
Jan.	15.05	15.10	15.08	15.10	15.05
Mar.	*14.95	15.13	15.08	*15.05	15.06
May	*14.95	15.07	15.07	*15.00	15.05

Total sales: 224 contracts.

*Bid.

granted for a period of six months ending December 1, 1949. Prior to expiration of the six-month period, the Venezuelan government proposed an annual hog lard quota within which new licenses would be granted, but this proposal was not acceptable to the United States. The announcement that is expected soon will reflect the outcome of lengthy negotiations between the two governments.

FATS-OILS SITUATION IN GUATEMALA

Included among Guatemalan imports from the United States in 1949 were 4,550,000 lbs. of lard, compared with an average of 660,000 lbs. imported during the previous five years. Domestic lard sells for 3 or 4 cents a pound more on the local market than American lard. Imports in 1950, however, are expected to be considerably smaller.

Guatemala's 1949 fats and oils production from domestic sources amounted to approximately 19,392,000 lbs., according to the American Embassy, Guatemala City. This constituted about 60 per cent of the fats and oils consumed in this country during 1949, the balance having been imported. Imports were the largest in any recent year, due, it is believed, to lower prices for fats and oils from the United States rather than to any marked change in the availability of domestic product.

Cut in Fats-Oils Tariff Threat to U. S. Producer

Any lowering of the tariff on fats, oils and oil bearing materials will have a disastrous price effect on U. S. producers, John Lee Coulter, consulting economist representing the National Renderers Association, told the agricultural panel of the Committee for Reciprocity Information. The huge potential producing capacity of the tropical countries is becoming a serious threat to the United States, since the enormous expansion of U. S. fats and oils production since the war has altered the pre-war situation in which this country was a large net importer of fats and oils, Coulter said.

VEGETABLE OILS

Crude cottonseed oil, carlots, f.o.b. mills	
Valley	14 1/4 n
Southeast	14 1/4 n
Texas	14 1/4 n
Corn oil, in tanks, f.o.b. mills	15 1/4 n
Soybean oil, in tanks, f.o.b. mills, Midwest	13 1/4 pd
Peanut oil, f.o.b. Southern Mills	15 1/4 n
Coconut oil, Pacific Coast	13 1/4 n
Cottonseed foots	
Midwest and West Coast	14 1/4 b
East	14 1/4 b

OLEOMARGARINE

Prices f.o.b. Chicago

White domestic vegetable	27
White animal fat	27
Milk churned pastry	24
Water churned pastry	23

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Annual Lard Import Quota for Venezuela Will be Set

The import quota of hog lard for Venezuela is expected to be announced soon, according to the Office of Foreign Agricultural Relations. The quota, which is expected to be 9,920,000 lbs. from all sources, probably will be applicable to the 12-month period immediately following official public announcement.

Exports of lard to Venezuela from the United States alone in 1949 totaled 13,000,000 lbs., of which nearly 90 per cent were shipped in the first six months. This was roughly twice the volume exported in 1948 or 1947 and about four times the amount in the 1935-39 period.

In response to pleas from domestic vegetable lard producers seeking protection against the low-priced United States lard imports, the Venezuelan government temporarily suspended hog lard import licenses in mid-February 1949. In May it announced that new import licenses on lard would not be



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HIDES AND SKINS

May holdings in light cows cleared in week's trading—Market for native steers, branded cows, heavy cows and branded steers register fractional advance—About 65,000 hides moved during week—Outside markets active and strong.

Chicago

PACKER HIDES: In recent trading light native cows alone, with the possible exception of bulls, have been rather hard to move, and have constituted a slight inventory problem for packers. In this week's trading, with interest in hides of nearly all classifications good, packers concentrated on moving their holdings in light native cows. At the close of the week, total sales in this category amounted to nearly 31,000, or just about one-half of the total sales for the week.

This selling, coupled with sales of about 15,000 branded steers and a continuation of light cattle runs, left the market rather closely sold and in a good strong current position at the close of the week. Reports of the possibility of increased imports persist, but with demand good and hides scarce the potential influence that might develop from such an increase continues to be pushed more and more into the background. Tanners need hides now, and seemingly will in the near future.

In the trading of light cows, the price range of 25@26½c remained steady; however, in one or two instances, by points, the price figures ½c better than last sales. About 2,700 Sioux City and Omaha sold 26c. Car St. Paul sold 25½c. Car Omaha sold 26c. Car Kansas City and Wichita sold 26½c. Mixed car Fort Worth light cows and ex-light native steers sold 31c, f.o.b. Car Milwaukee sold 25c. Total 4,800 St. Louis, Kansas City and St. Joseph sold 26½c. In the biggest trade of the week, 13,000 light native cows sold with St. Louis and Des Moines, May and May forward, at 26c and with prior May at 25½c. Included in this sale were St. Joseph at 26½c and Milwaukee at 25½c.

About 15,000 branded steers were sold with the majority moving at 19½c and 19c, or that basis with Kosher's included; however, car each of June Colorado and butts sold at 20c and 19½c, which appeared to set the current production at that level.

Total five cars branded cows sold: Fort Worth, 24c; Lake Charles, 25c; Omaha, 23½c; Wichita 24c, and Sioux City, 23½c. There were two sales each of light and heavy native steers and also a mixed sale of St. Paul heavy and light native steers. The total native steers involved amounted to about 10,000 and were equally divided. Prices paid were 22½c and 25½c, with the St. Paul production bringing the usual ½c differential. Two cars river heavy cows sold 24½c and car St. Paul sold 25c.

Car bulls sold at 16c. All above prices, unless otherwise specified, quoted Chicago freight basis. Late in the week car heavy Kansas City Colorado, March-April, sold 18½c.

Last week, after press time, about 10,000 hides were sold, including ex-light native steers, light cows, heavy cows and heavy native steers. In view of subsequent trading, none of these sales alter the present market price structure, so sale prices are not mentioned.

OUTSIDE SMALL PACKER: In some quarters this market was described as confused, while in others it was said to be very selective. It would seem that the confusion stemmed from the fact that it was very selective, and because of this prices could be gotten from some points that could not even be approached in other directions. Most everyone agreed that the market had been rather active during the week and that several cars of hides had been traded.

Another characteristic of the trading was the rapid changing of the types of hides that were in demand, with one broker calling the market "fickle." About three cars of 54 to 55-lb. average hides sold 22½c and there was a heavy trade in 50@52's at both 23@23½c. Couple cars of 45's sold at 24½c. About five or six cars of 42's were sold with the majority at 25½c and a couple at 26c. Car native bulls sold at 13c and a few plump, under 85's, sold at 14c, but bulls were the slowest moving item in the entire list. Couple cars country hides, 50@52, sold at 19c and car same sold 20c. More were offered at this price with bids generally ½@1c below this figure. Couple thousand city calfskins, 15/down, sold 48c.

CALFSKINS: Through the early part of the week trading in skins was at a standstill. There were a few offerings, but generally these were held at prices about 2½c above last sales. Tanners were of the opinion that the recent higher prices should be sufficient and withdrew from the market.

Late in the week one packer lowered his asking prices to about the levels of last sales and a package trade was concluded.

In this trade, 1,000 Springfield heavies and lights sold 62c and 65c; 1,500 rivers sold 61c and 64c, and approximately 6,000 northern calfskins sold 62c and 66c, all prices f.o.b., and with the premium paid for the light skins. Early in the week, packer sold about 6,000 hairless slunks at 90c. Regulars were considered steady at \$3.25, but no sales were reported.

WEST COAST: Late last week a little trading developed on the West Coast, with both a packer and independents involved. In the packer trade, total of 8,000 hides, branded cows, butts and Colorado, were sold on a selected f.o.b.

production point basis. The prices paid were 22½¢, 18½¢ and 18¢.

In Southern California about 3,000 independent packer May steers sold 17½¢. Independent interests also sold cows with estimates placing the quantities involved at about 10,000. Prices on these cows ranged from 20@21½¢, depending on the average weight and saltings, with indications that cows from selected points and from current production might sell at even higher prices.

SHEEPSKINS: Shearlings continued to be sold in the same limited price ranges of recent weeks. Trading was as active as supplies permitted and briefly, from all aspects, this market was unchanged from those of the past few weeks. A little increase in No. 1 shearlings is anticipated, but demand for these has been in excess of supply, so the price for these 1's is expected to remain steady at \$3.

Estimates placed the volume of trading during the current week at approximately 10 cars with the No. 1 shearlings at \$3, the 2's at \$2.15@2.30 and the 3's at \$1.75@1.80. There were a few fall clips included in a car or two and these brought a 15@25¢ premium over the 1's.

Trading in spring lambs remained light largely because packers are pulling their own production rather than selling them. Supplies in these should show a seasonal increase shortly. Trading is at steady levels with \$3.30 each the top price reported. The last of the old pickled skins were reported "cleaned up" at \$11.50 and it was thought that the "genuines" would bring \$2@3 more than this.

N. Y. HIDE FUTURES

MONDAY, JUNE 5, 1950

	Open	High	Low	Close
June	20.30b	20.60	20.60	20.45b
July	23.25b	23.25b	23.45b	23.45b
Sept.	20.55	20.82	20.55	20.60
Oct.	20.65	20.90	20.65	22.90n
Nov.	20.45b	20.45b	20.45b	20.67
Dec.	20.45b	20.45b	20.45b	22.80n
Jan.	20.45b	20.45b	20.45b	20.37b
Apr.	20.45b	20.45b	20.45b	22.30n

Closing 5 to 13 points higher; sales 88 lots.

TUESDAY, JUNE 6, 1950

	Open	High	Low	Close
June	20.45b	20.35	20.35	20.35b
July	23.25b	23.25b	23.25b	23.25b
Sept.	20.70	20.70	20.20	20.47
Oct.	20.70	20.70	20.25	22.65n
Nov.	20.45b	20.45b	20.45b	20.57
Dec.	20.45b	20.45b	20.45b	22.35n
Jan.	20.45b	20.45b	20.45b	20.37b
Apr.	20.45b	20.45b	20.45b	22.05n

Closing 8 to 13 points lower; sales 43 lots.

WEDNESDAY, JUNE 7, 1950

	Open	High	Low	Close
June	20.10b	20.50	20.50	20.50
July	23.10b	23.10b	23.35b	23.35b
Sept.	20.50b	20.65	20.50	20.60
Oct.	20.45b	20.75	20.60	22.80n
Nov.	20.45b	20.45b	20.45b	20.63
Dec.	20.45b	20.45b	20.45b	22.50n
Jan.	20.45b	20.45b	20.45b	20.40b
Apr.	20.45b	20.45b	20.45b	22.20b

Closing 3 to 15 points higher; sales 25 lots.

THURSDAY, JUNE 8, 1950

	Open	High	Low	Close
June	20.35b	20.75	20.65	20.70b
July	23.25b	23.25b	23.50b	23.50b
Sept.	20.50b	20.75	20.60	20.60
Oct.	20.55b	20.80	20.72	22.95n
Nov.	20.45b	20.45b	20.45b	20.70b
Dec.	20.45b	20.45b	20.45b	22.65n
Jan.	20.45b	20.45b	20.45b	20.50b
Apr.	20.45b	20.45b	20.45b	22.35n

Closing unchanged to 20 points up; sales 44 lots.

FRIDAY, JUNE 9, 1950

	Open	High	Low	Close
June	20.41b	20.80	20.65	20.74
July	23.30b	23.30b	23.50b	23.50b
Sept.	20.62b	20.69	20.52	20.63
Oct.	20.61b	20.70	20.60	22.04n
Nov.	20.61b	20.70	20.60	20.72b
Dec.	20.61b	20.70	20.60	20.74n
Jan.	20.61b	20.70	20.60	20.50b
Apr.	20.61b	20.70	20.60	22.44n

Closing unchanged to 4 points higher; sales 46 lots.

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS

Provisions

The live hog top at Chicago was \$20.65, a new top for 1950 and the highest price paid since September 22, 1949. The average price was \$18.60.

Provision prices were quoted as follows: Under 12 pork loins, 45½¢@46¼¢; 10/14 green skinned hams, 47½¢@47¾¢; 4/8 Boston butts, 38½¢@39¢; 16/down pork shoulders, 32¢@32½¢; 3/down spareribs, 35½¢@36¼¢; 8/12 fat backs, 9½¢@10¼¢; regular pork trimmings, 18¢@18½¢; 18/20 DS bellies, 21½¢n; 4/6 green picnics, 31½¢; 8/up green picnics, 27½¢.

P.S. loose lard was quoted at 10.87½¢ and P.S. lard in tierces at 12.35n.

Cottonseed Oil

The closing futures quotations at New York were: July 17.00¢; Sept. 16.58b, 16.59a; Oct. 15.65¢; Dec. 15.25¢; Mar. 15.20b, 15.25a; May 15.18b, 15.30a; Sales totaled 173 lots.

CHICAGO HIDE QUOTATIONS

PACKER HIDES

	Week ended June 8, 1950	Previous Week	Cor. week, 1949
Nat. str.	22¼	22	20 @25¼
Hvy. Tex. str.	19½ @20	19½	18½
Hvy. batt.	19½ @20	19½	18½
brnd'd str.	19½ @20	19½	18½
Hvy. Col. str.	19½ @19½	19½	18
Ex-light Tex. str.	27	27	26¼ @27
Brnd'd cows	23¼ @24	24	23¼
Hvy. nat. cows	24½ @25	24	24¼ @24
Lt. nat. cows	25 @26½	25	25¼ @26¼
Nat. bulls	16	15½ @16	16¼
Brnd'd bulls	15	14½ @15	15¼
Calfskins, Nor.	62½ @66	62½ @66	60 @65
Kips, Nor. nat.	47½	50	50
Kips, Nor. brnd.	47½	47½	47½
Slunks, reg.	3.25	3.25	2.85
Slunks, hrls.	.90	1.10	90 @95

CITY AND OUTSIDE SMALL PACKERS

41-42 lb. aver.	25¼ @26¼	25¼ @26¼	18¼ @20¼
50-52 lb. aver.	23 @23½	22	17½ @19¼
63-65 lb. aver.	19 @20	19	18¼ @14¼
Nat. bulls	15 @14	13	12½ @13½
Calfskins	48 @52	50	46 @42
Kips, nat.	32 @34	32	28 @30
Slunks, reg.	2.00 @2.75	2.00 @2.75	2.00 @2.25
Slunks, hrls.	.80n	1.00	50 @75

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted selected, trimmed; all slunks quoted fat.

COUNTRY HIDES

Allweights,	50-52	19 @20	19	20	15¼ @17
Bulls	50-52	19 @11	10	11	11¼
Calfskins	27 @28	27	28	23	25
Kipskins	22 @24	22	24	20	23

All country hides and skins quoted on flat trimmed basis.

SHEEPSKINS, ETC.

Pkr. shearings,	No. 1	3.00	3.00	2.85
Dry pelts	33 @34	33	34	28 @30
Horsehides,	untrimd.	11.50 @12.00	11.50 @12.00	9.00 @9.25

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LIVESTOCK MARKETS *Weekly Review*

USDA Sees More Finished Cattle, Higher Prices for All Animals this Summer

MARKETINGS of well-finished slaughter cattle, which to date this year have been small relative to the record-large volume of cattle feeding, are expected to increase materially in the next few months, according to a summary of the livestock and meat situation by the U.S. Department of Agriculture. Total cattle slaughter has averaged slightly below last year but is expected to about equal 1949 during the summer and be larger than 1949 during the fall.

Prospects are for seasonally high prices of most classes of meat animals this summer, though some reaction from the rapid April-May price rise may first occur. Nearly all classes participated in the April-May uptrend, with prices of hogs rising the most. Slaughter ewes were the only market class of livestock for which prices declined.

Most likely to go up further this summer are prices of barrows and gilts, for which it is the high season. Prices of well-finished cattle may also strengthen further. Peaks for both may be reached in late summer or early fall. A seasonal decline in hog prices—probably at least an average decline—is expected next fall. Prices of top grade cattle may fall off moderately.

Prices of stocker and feeder cattle and lower grades of slaughter steers will probably decline during the summer, although strength in prices of well-finished steers may be delaying their seasonal downturn. Sheep and lamb prices are likely to decline seasonally this summer, but perhaps not as much as usual. Sheep and lamb slaughter in months to come is expected to be smaller than a year earlier.

Demand for meat apparently has strengthened this spring. The increase

in demand is the first, aside from usual seasonal changes, since the summer of 1948. Nevertheless, the retail value of meat consumed has no more than held its own with the increase in personal incomes occurring this year, and relative to incomes it is slightly below average. Demand for meat is likely to remain a little below prewar average relationships to income. The long-run outlook is for demand to increase substantially, even though it might represent a slowly declining part of total national incomes and expenditures.

KINDS OF LIVESTOCK KILLED

The classification of livestock slaughtered under federal inspection during April, with comparisons, was reported by the U. S. Department of Agriculture as follows:

	Apr. 1950	Mar. 1950	Apr. 1949
	Per-cent	Per-cent	Per-cent
Cattle—			
Steers	80.8	58.4	61.4
Heifers	9.9	10.8	11.2
Cows	26.0	27.9	24.3
Cows and heifers	35.9	38.7	35.5
Bulls and stags	3.3	2.9	3.1
Canners and cutters	8.8	9.5	8.6
Hogs—			
Sows	10.6	8.6	9.9
Barrows and gilts	88.8	90.9	89.6
Stags and boars6	.5	.5
Sheep and lambs—			
Lambs and wylgs	92.1	90.2	92.1
Sheep	7.9	9.8	7.9

¹Included in cattle classification.

LIVESTOCK CAR LOADINGS

A total of 7,959 cars were loaded with livestock during the week ended May 27, 1950, according to the Association of American Railroads. This was a decrease of 791 cars from the same week a year earlier, and a decrease of 3,885 cars from the week in 1948.

Liveweight Beef Prices Up on Average in April 1950 Over Year Earlier

The average live weights of the 959,000 cattle, 494,000 calves 4,316,000 hogs and 834,000 sheep and lambs slaughtered under federal inspection during April, 1950, with comparative figures for April, 1949, were reported by the U. S. Department of Agriculture as shown in the following table:

	1950	1949
Cattle	991.0	996.7
Steers*	980.8	1000.1
Heifers*	819.3	838.8
Cows*	1081.5	1019.2
Calves	180.6	169.1
Hogs	238.0	241.1
Sheep and lambs	100.2	97.9

*Also included with cattle.

Packers operating under federal inspection paid the following average prices per cwt. of livestock during the periods under comparison:

	April 1950	April 1949
Cattle	\$23.12	\$21.87
Steers*	25.48	23.40
Heifers*	24.08	22.96
Cows*	17.75	17.28
Calves	24.82	24.86
Hogs	16.01	15.47
Sheep and lambs	24.94	24.40

*Also included with cattle.

The dressing yields of the livestock slaughtered (per 100 lbs. liveweight):

	April 1950	April 1949
Cattle	55.6	56.6
Calves	56.4	56.5
Hogs*	76.2	78.3
Sheep and lambs	48.0	47.1
Lard per 100 lbs.	14.8	14.7
Lard per animal	35.1	35.4


*Subtract 7.0 to obtain reported packer style average.

The average dressed weights of inspected slaughter were as follows:

	April 1950	April 1949
Cattle	551.0	567.6
Calves	191.9	185.3
Hogs	181.4	184.3
Sheep and lambs	48.1	45.7

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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, June 7, 1950, were reported by the Production & Marketing Administration as follows:

HOGS (Quotations based on hard hogs) St. L. Natl. Yds. Chicago Kansas City Omaha St. Paul

BARROWS AND GILTS:

Good and Choice:					
120-140 lbs.....	\$16.25-18.50	\$15.00-18.00	\$.....	\$.....	\$.....
140-160 lbs.....	18.00-19.75	17.50-19.25	17.75-19.00	17.75-19.00
160-180 lbs.....	19.25-20.40	18.75-20.10	18.50-19.85	18.75-20.00
180-200 lbs.....	20.25-20.50	19.85-20.25	19.50-20.35	20.00-20.25	20.00-20.25
200-220 lbs.....	20.25-20.50	20.10-20.25	20.00-20.40	20.00-20.25	20.00-20.25
220-240 lbs.....	20.25-20.50	19.90-20.25	20.00-20.35	20.00-20.25	20.00-20.25
240-270 lbs.....	19.75-20.40	19.50-20.10	19.50-20.15	19.75-20.25	19.00-20.25
270-300 lbs.....	18.75-20.00	18.90-19.65	18.85-19.75	19.25-19.75	18.00-19.25
300-330 lbs.....	18.00-19.00	18.25-19.15	18.35-19.00	17.75-19.50	15.50-18.25
330-360 lbs.....	17.75-18.25	17.50-18.50	18.00-18.65	17.75-19.50

Medium:

160-220 lbs.....	17.75-20.00	18.00-19.50	18.25-19.75	17.25-20.00
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ROWS:

Good and Choice:

270-300 lbs.....	17.50 only	18.00-18.50	17.25-17.75	18.50-18.75	16.25-18.75
300-330 lbs.....	17.50 only	17.75-18.50	17.25-17.75	18.50-18.75	16.25-18.75
330-360 lbs.....	17.25-17.50	17.00-18.25	16.75-17.50	17.50-18.50	16.25-18.75
360-400 lbs.....	16.25-17.25	16.50-17.35	16.50-17.00	16.25-17.75	16.25-18.75

Good:

400-450 lbs.....	15.75-17.00	16.00-16.85	15.75-16.75	15.50-16.75	13.75-16.50
450-550 lbs.....	14.75-16.75	15.00-16.85	15.25-16.00	15.00-16.00	13.75-16.50

Medium:

250-350 lbs.....	13.75-17.00	14.50-17.50	14.75-17.00	14.25-18.25
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PIGS (Slaughter):

Medium and Good:

90-120 lbs.....	13.00-16.75	13.00-16.00
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SLAUGHTER CATTLE, VEALERS AND CALVES:

STEERS, Choice:

700-900 lbs.....	30.50-33.50	30.50-32.00	30.25-32.00	30.25-32.50	31.00-32.50
900-1100 lbs.....	31.25-33.50	30.75-32.75	30.50-32.50	30.50-32.75	31.00-32.50
1100-1300 lbs.....	31.25-33.50	31.00-33.00	31.00-32.50	30.75-32.75	30.50-32.50
1300-1500 lbs.....	31.25-33.50	31.00-33.00	31.00-32.75	30.50-32.75	30.50-32.50

STEERS, Good:

700-900 lbs.....	28.50-31.00	29.00-30.75	28.25-30.50	28.25-30.25	28.50-31.00
900-1100 lbs.....	28.75-31.25	29.00-31.00	28.50-30.75	28.25-30.50	28.50-31.00
1100-1300 lbs.....	28.75-31.25	29.00-31.00	28.50-31.00	28.50-30.75	28.50-31.00
1300-1500 lbs.....	28.50-31.25	29.00-31.00	28.50-31.00	28.50-30.75	28.50-30.50

STEERS, Medium:

700-1100 lbs.....	25.00-28.75	26.25-29.00	25.00-28.50	25.25-28.50	25.00-28.50
1100-1300 lbs.....	25.00-28.75	26.25-29.00	25.00-28.50	25.25-28.50	25.00-28.50

STEERS, Common:

700-1100 lbs.....	23.25-25.00	24.00-26.25	22.50-25.00	23.00-25.75	23.00-25.00
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HEIFERS, Choice:

600-800 lbs.....	30.50-32.50	30.00-31.25	29.75-31.50	29.25-30.50	30.00-31.50
800-1000 lbs.....	30.50-32.50	30.50-32.25	30.00-32.00	29.25-30.50	30.00-31.50

HEIFERS, Good:

600-800 lbs.....	28.00-30.50	28.50-30.50	28.00-30.00	27.75-29.25	28.00-30.00
800-1000 lbs.....	28.00-30.50	28.75-30.50	28.25-30.00	27.75-29.25	28.00-30.00

HEIFERS, Medium:

500-900 lbs.....	24.50-28.00	25.75-28.75	24.00-28.25	24.25-27.75	24.50-28.00
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HEIFERS, Common:

500-900 lbs.....	22.50-24.50	22.50-25.75	22.00-24.00	22.00-24.00	22.50-24.50
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COWS (All Weights):

Good.....	22.00-23.50	22.50-24.00	20.50-22.50	20.50-23.00	21.00-23.50
Medium.....	19.50-22.00	21.25-22.50	18.75-20.50	19.25-20.50	19.50-21.00
Common.....	18.75-19.50	18.75-21.50	17.25-18.75	18.00-19.25	18.50-19.50
Can. & cut.....	14.50-18.75	15.00-18.75	14.50-17.25	15.75-18.00	16.00-18.50

BULLS (Yrds. Excl.), All Weights:

Beef, good.....	21.75-22.50	22.50-24.00	22.00-22.50	20.50-22.00	21.00-21.50
Sausage, good.....	22.00-22.75	22.25-23.75	22.00-22.50	22.00-22.75	21.00-22.50
Sausage, medium.....	21.00-22.00	22.00-23.25	21.00-22.00	20.50-22.00	20.50-21.00
Sausage, cut. & com.....	18.00-21.00	19.00-22.00	17.00-21.00	18.50-20.50	18.50-20.50

VEALERS, All Weights:

Good & choice.....	27.00-30.00	29.00-31.00	27.00-29.00	30.00-32.00	27.00-33.00
Com. & med.....	20.00-27.00	24.00-29.00	19.00-27.00	23.00-30.00	19.00-27.00
Cull, 75 lbs. up.....	15.00-20.00	19.00-24.00	16.00-19.00	19.00-23.00	15.00-19.00

CALVES (500 lbs. down):

Good & choice.....	27.00-30.00	28.00-30.00	26.00-29.00	25.50-31.00	25.00-27.00
Com. & med.....	20.00-27.00	23.00-28.00	19.00-26.00	21.00-25.50	19.00-25.00
Cull.....	15.00-20.00	18.00-23.00	19.00-28.00	19.00-21.00	16.00-19.00

SLAUGHTER LAMBS AND SHEEP:

SPRING LAMBS:

Good & choice.....	28.50-30.50	28.00-30.00	29.00-30.25	29.00-30.00
Med. & good.....	24.25-28.50	24.50-27.50	25.25-28.75	27.00-29.00
Common.....	20.00-24.00	20.00-24.00	22.00-25.00	24.50-27.00

LAMBS (Shorn):

Good & choice.....	24.50-26.25	24.50-26.50	24.00-24.75	25.00-26.75	25.50-26.50
Med. & good.....	22.00-25.00	22.00-25.00	21.75-23.75	23.50-25.25	23.00-25.75
Common.....	18.50-22.00	18.00-22.00	18.00-21.75	21.50-23.50

EWES (Shorn):

Good & choice.....	6.50-10.50	7.50-11.50	9.75-10.00	9.50-10.50	10.00-11.00
Com. & med.....	6.50-8.50	7.00-8.50	7.50-9.50	8.50-9.50	7.50-9.75

Quotations on woolled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelts.

Quotations on slaughter lambs and yearlings of good and choice grades and the medium and good grades and on ewes of good and choice grades represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

MARKETS

day, June
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SLAUGHTER REPORTS

Special reports to THE NATIONAL
PROVISIONER, showing the number
of livestock slaughtered at 13 centers
for the week ending June 3, 1950:

St. Paul	Week ended June 3	Prev. week	Cor. 1949
CATTLE			
Chicago	16,044	19,074	22,450
Kansas City	10,706	11,748	11,918
Omaha	16,902	19,542	19,796
East St. Louis	4,999	5,877	5,689
St. Joseph	7,432	7,545	7,096
Sioux City	9,127	10,297	10,094
Wichita	2,820	2,601	3,289
New York & Jersey City	6,425	5,309	6,003
Okl. City	3,444	3,747	3,885
Cincinnati	4,006	3,526	4,331
Denver	7,530	7,308	6,787
St. Paul	11,286	15,140	14,172
Milwaukee	3,993	4,292	3,049
Total	104,305	116,096	118,559
HOGS			
Chicago	27,181	34,769	56,143
Kansas City	9,790	12,303	11,734
Omaha	30,643	33,254	35,702
East St. Louis	24,723	32,116	24,664
St. Joseph	22,507	25,175	18,923
Sioux City	17,072	19,639	16,296
Wichita	7,471	7,294	3,940
New York & Jersey City	34,252	39,521	33,724
Okl. City	8,701	8,747	9,520
Cincinnati	10,934	13,927	10,112
Denver	8,218	10,148	7,000
St. Paul	20,952	23,908	21,216
Milwaukee	4,139	5,270	3,496
Total	227,485	261,073	251,340
SHEEP			
Chicago	1,900	4,936	7,329
Kansas City	11,887	15,749	8,181
Omaha	7,952	7,072	6,083
East St. Louis	4,218	4,046	5,617
St. Joseph	4,419	6,442	19,261
Sioux City	3,743	3,550	3,435
Wichita	2,213	2,935	3,297
New York & Jersey City	31,664	28,633	24,836
Okl. City	3,984	3,333	4,559
Cincinnati	577	503	1,019
Denver	5,793	8,846	3,780
St. Paul	1,089	2,284	1,885
Milwaukee	293	481	311
Total	79,732	88,812	89,593

31.00-32.50	Chicago	1,900	4,936	7,329
31.00-32.50	Kansas City	11,887	15,749	8,181
30.50-32.50	Omaha	7,952	7,072	6,083
30.50-32.50	East St. Louis	4,218	4,046	5,617
28.50-31.00	St. Joseph	4,419	6,442	19,261
28.50-31.00	Sioux City	3,743	3,550	3,435
28.50-31.00	Wichita	2,213	2,935	3,297
28.50-31.00	New York & Jersey City	31,664	28,633	24,836
28.50-31.00	Okl. City	3,984	3,333	4,559
25.00-28.50	Cincinnati	577	503	1,019
25.00-28.50	Denver	5,793	8,846	3,780
25.00-28.50	St. Paul	1,089	2,284	1,885
25.00-28.50	Milwaukee	293	481	311
25.00-28.50	Total	79,732	88,812	89,593

*Cattle and calves.
†Federally inspected slaughter, in-
cluding direct.
‡Stockyard sales for local slaughter.
§Stockyard receipts for local
slaughter, including direct.

28.00-30.00
28.00-30.00

LIVESTOCK PRICES AT LOS ANGELES

Prices at Los Angeles,
Calif., Thursday, June 8:

CATTLE:	
Steers, med.	\$27.50@28.50
Steers, com. & med.	25.50 only
Heifers, com. & med.	22.00@26.00
Cows, med. & gd.	21.00@23.00
Cows, com.	19.00@20.50
Cows, can. & cut.	16.00@18.50
Bulls, med. & gd.	23.00@25.25
CALVES:	
Vealers, med. to ch.	\$27.00@32.00
HOGS:	
Gd. & ch., 190-235	\$21.50@22.50
Sows, gd.	16.50@17.00
SPRING LAMBS:	
Med. & gd.	\$26.00@28.00

BALTIMORE LIVESTOCK

Prices at Baltimore, Md.,
on Thursday, June 8:

CATTLE:	
Steers, gd. & ch.	\$30.50@32.00
Steers, med. & gd.	28.00@30.00
Heifers & mixed	
Yearlings, gd. & ch.	27.50@31.00
Heifers, com. & med.	22.00@25.00
Cows, gd.	21.00@22.00
Cows, com. & med.	18.00@21.00
Cows, can. & cut.	16.00@18.00
Bulls, gd.	22.00@24.00
Bulls, com. & med.	20.00@22.00
CALVES:	
Vealers, gd. & ch.	\$27.00@31.00
Com. & med.	20.00@27.00
Culls	13.00@20.00
HOGS:	
Gd. & ch., 180-240	\$20.75@21.75
Sows, 400 down	15.75@16.75
SHEEP:	
Spring lambs, gd. & ch.	\$29.00 only

10.00-11.00
7.50-9.75
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CHICAGO LIVESTOCK

Supplies of livestock at the Chicago
Union Stockyards for current and
comparative periods.

RECEIPTS	Cattle	Calves	Hogs	Sheep
June 1	4,557	747	14,815	1,014
June 2	1,733	301	8,720	2,220
June 3	488	34	3,829	1,377
June 5	13,072	534	14,083	1,929
June 6	6,356	612	15,408	844
June 7	9,010	548	11,145	865
June 8	3,000	500	11,000	1,000

*Week so far...31,437 2,214 51,637 4,638
Week ago...27,070 2,005 48,870 6,941
1949...39,489 3,549 44,162 5,128
1948...37,210 4,412 63,211 8,003
*Including 584 cattle, 2 calves,
11,390 hogs and 1,309 sheep direct to
packers.

SHIPMENTS	Cattle	Calves	Hogs	Sheep
June 1	1,824	36	1,460	128
June 2	808	23	1,390	385
June 3	95	—	329	—
June 5	3,541	6	1,311	112
June 6	2,548	41	1,896	304
June 7	2,306	46	1,205	60
June 8	1,500	50	1,000	—
Week so far	9,955	143	5,412	476
Week ago	9,039	115	6,571	897
1949	12,317	161	8,879	370
1948	13,304	465	7,453	437

JUNE RECEIPTS	1950	1949
Cattle	38,215	55,930
Calves	3,294	5,949
Hogs	70,001	70,371
Sheep	9,240	8,734

JUNE SHIPMENTS	1950	1949
Cattle	12,682	17,489
Hogs	8,591	8,616
Sheep	993	1,200

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chi-
cago, week ended Thursday, June 8:

Week Ended	June 8	Prev. week
Packers' purch.	37,630	27,731
Shippers' purch.	8,131	6,203
Total	45,761	33,934

CANADIAN KILL

Inspected slaughter in Can-
ada, week ended May 27:

CATTLE	Week Ended	Same Week
	May 27	Last Year
Western Canada	9,072	9,735
Eastern Canada	11,888	12,187
Total	20,960	21,922

HOGS	Western Canada	Eastern Canada
	32,067	21,728
	56,916	43,665
Total	89,013	65,393

SHEEP	Western Canada	Eastern Canada
	228	562
	1,341	1,692
Total	1,509	2,254

NEW YORK RECEIPTS

Receipts of salable live-
stock at Jersey City and
41st st., New York market
for week ended June 3:

Cattle	Calves	Hogs	Sheep
Salable	313	1,448	642
Total (incl. direct)	3,567	5,184	17,605
Previous week:			
Salable	461	1,790	927
Total (incl. direct)	3,307	5,895	21,783

*Including hogs at 31st street.

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast
markets, week ending June 1:

Cattle	Calves	Hogs	Sheep
Los Angeles	6,000	750	1,650
San Francisco	1,025	140	750
No. Portland	1,590	395	1,500

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ALGONA, IOWA



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LIVESTOCK PRICES AT TEN CANADIAN MARKETS

Average prices per cwt. paid for specified grades of steers, calves, hogs and lambs at ten leading markets in Canada during the week ended May 27 were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK YARDS	GOOD STEERS Up to 1000 lb.	VEAL CALVES Good and Choice	HOGS* Gr. B ¹ Dressed	LAMBS Good Handyweights
Toronto	\$26.39	\$29.01	\$31.73	\$34.17
Montreal	27.55	25.45	32.55	30.00
Winnipeg	25.60	27.42	28.10	24.00
Calgary	26.24	27.73	28.30	25.90
Edmonton	26.15	26.70	27.85	26.00
Fr. Albert	25.60	26.90	27.35	26.00
Moose Jaw	24.25	25.00	27.35	26.00
Saskatoon	25.30	27.00	27.35	26.00
Regina	24.25	25.25	27.35	26.00
Vancouver			28.10	

*Dominion government premiums not included.



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MORRELL PRIDE MEATS

PORK • BEEF • LAMB • VEAL

HAMS • BACON • SAUSAGE

LARD • CANNED MEATS

SHEEP, HOG & BEEF CASINGS

JOHN MORRELL & Co.

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- HARDWOOD DECK
- DOUBLE STEEL SIDE ANGLES
- STEEL LEGS
- STEEL WORK PAINTED

✓ BOLTED WITH NEVER-LOOSENING STOP NUTS

Made to your Size and Load Capacity!

SKID DIVISION

NASSAU FIBER-CRAFT CO., INC.

GLEN COVE, N. Y.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, June 3, 1950, as reported to THE NATIONAL PROVISIONER:

CHICAGO
Armour, 2,452 hogs; Swift, 1,520 hogs; Wilson, 2,023 hogs; Agar, 5,630 hogs; Shippers, 6,900 hogs; Others, 15,550 hogs.
Total: 16,044 cattle; 1,956 calves; 27,181 hogs; 1,900 sheep.

KANSAS CITY
Cattle Calves Hogs Sheep
Armour ... 1,885 382 2,621 2,840
Cudahy ... 1,340 256 905 1,023
Swift ... 1,796 447 2,119 4,300
Wilson ... 790 196 1,274 860
Central ... 1,168
Others ... 2,430 16 2,871 2,864
Total ... 9,409 1,297 9,790 11,887

OMAHA
Cattle Calves Hogs Sheep
Armour ... 5,005 7,218 2,094
Cudahy ... 3,786 5,155 2,174
Swift ... 3,969 4,177 1,406
Wilson ... 2,486 2,713 356
Eagle ... 34
Greater Omaha ... 113
Hoffman ... 84
Rothschild ... 342
Roth ... 89
Kinsman ... 1,050
Merchants ... 38
Midwest ... 58
Others ... 8,677
Total ... 17,054 27,940 6,030

E. ST. LOUIS
Cattle Calves Hogs Sheep
Armour ... 1,979 1,457 10,066 2,326
Swift ... 2,559 2,286 5,865 1,702
Hunter ... 452 4,338 190
Hill 2,113
Kre 420
Laclede 1,024
Sieloff 859
Others ... 2,624 768 4,019 940
Shippers ... 1,643 385 20,420 63
Total ... 9,257 4,896 49,164 5,221

ST. JOSEPH
Cattle Calves Hogs Sheep
Swift ... 2,293 534 9,801 2,374
Armour ... 2,044 392 9,240 682
Others ... 3,500 8,526 2,762
Total ... 7,837 934 22,567 5,818
Does not include 2,906 hogs and 1,363 sheep bought direct.

SIoux CITY
Cattle Calves Hogs Sheep
Armour ... 2,614 6 7,529 750
Cudahy ... 5,399 4 6,092 1,130
Swift ... 2,585 7 1,785 833
Others ... 210
Shippers ... 7,414 10,450 532
Total ... 10,222 17 25,766 3,245

WICHITA
Cattle Calves Hogs Sheep
Cudahy ... 1,124 200 2,288 2,213
Guggen-heim ... 10
Dunn ... 54
Ostertag ... 74 608
Dold ... 5 62
Sunflower 420
Pioneer ... 824
Excel ... 432 86 594
Total ... 2,523 200 3,044 2,807
Does not include 530 cattle and 4,513 hogs bought direct.

OKLAHOMA CITY
Cattle Calves Hogs Sheep
Armour ... 946 127 1,364 614
Wilson ... 721 171 1,417 1,066
Others ... 159 364
Total ... 1,826 298 3,145 1,680
Does not include 734 cattle, 186 calves, 5,556 hogs and 2,304 sheep bought direct.

LOS ANGELES
Cattle Calves Hogs Sheep
Armour ... 245 491
Cudahy ... 234 74
Swift ... 430 90 462
Wilson ... 164
Acme ... 246
Atlas ... 431
Clougherty ... 374 312
Conat ... 266 37 206
Harman ... 64
Luer ... 36 263
Union ... 35
United ... 245 134
Others ... 2,506 322 34
Total ... 5,276 649 1,976

DENVER
Cattle Calves Hogs Sheep
Armour ... 741 81 2,487 3,894
Swift ... 1,441 33 1,802 1,613
Cudahy ... 1,141 41 1,801 478
Wilson ... 675
Others ... 3,205 218 2,638 1,221
Total ... 7,203 373 8,728 6,220

CINCINNATI
Cattle Calves Hogs Sheep
Gall's
Kahn's 753
Lohrey
Meyer
Schlachter ... 181 80
Others ... 2,434 1,294 12,332 440
Total ... 2,615 1,383 13,085 816
Does not include 621 cattle bought direct.

ST. PAUL
Cattle Calves Hogs Sheep
Armour ... 3,494 2,070 8,016 331
Bartusch ... 626
Cudahy ... 1,090 752 231
Rifkin ... 714 39
Superior ... 1,440
Swift ... 3,632 1,000 12,936 515
Others ... 1,961 2,151 6,972 142
Total ... 22,247 6,612 27,924 1,221

FORT WORTH
Cattle Calves Hogs Sheep
Armour ... 1,007 967 1,941 20,512
Swift ... 1,274 646 1,266 16,779
Blue
Bonnet ... 277 8 366
City ... 572 43 34
Rosenthal ... 467 88
Total ... 3,597 1,752 8,007 37,592

TOTAL PACKER PURCHASES
Week ended June 3, 1950
Cattle ... 121,110 128,585 132,581
Hogs ... 223,917 270,331 219,860
Sheep ... 84,741 97,051 79,985

CORN BELT DIRECT TRADING

Des Moines, Ia., June 8.—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota:

Hogs, good to choice:
160-180 lb. \$17.00@19.50
180-240 lb. 19.15@20.16
240-300 lb. 18.25@20.16
300-360 lb. 17.65@19.20
Sows:
270-300 lb. \$17.10@18.35
400-550 lb. 14.00@16.75

Receipts of hogs at Corn Belt markets were:

This week last wk. actual
June 2 45,000 33,000
June 3 48,500 24,000
June 4 40,000 47,500
June 5 35,000 Holiday
June 6 35,000 43,000
June 7 38,000 35,000

LIVESTOCK RECEIPTS

Receipts at major markets:

AT 20 MARKETS, Week Ended:
Cattle Hogs Sheep
June 3 177,000 344,000 153,000
May 27 222,000 407,000 234,000
1949 211,000 352,000 212,000
1948 220,000 497,000 232,000
1947 293,000 421,000 311,000

HOGS AT 11 MARKETS, Wk. Ended:
June 3 285,000
May 27 322,000
1949 283,000
1948 414,000
1947 353,000

AT 7 MARKETS, Week Ended:
Cattle Hogs Sheep
June 3 124,000 242,000 86,000
May 27 146,000 267,000 100,000
1949 149,000 235,000 95,000
1948 147,000 332,000 106,000
1947 204,000 292,000 160,000

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U. S. D. A., Production & Marketing Administration)

STEER AND HEIFER:		Carcasses	BEEF CURED:	
Week ending June 3, 1950.	13,551		Week ending June 3, 1950.	8,925
Week previous	12,016		Week previous	13,064
Same week year ago	17,024		Same week year ago	20,545
COW:			PORK CURED AND SMOKE:	
Week ending June 3, 1950.	1,632		Week ending June 3, 1950.	635,534
Week previous	1,511		Week previous	768,367
Same week year ago	1,172		Same week year ago	1,273,090
BULL:			LARD AND PORK FATS:†	
Week ending June 3, 1950.	1,073		Week ending June 3, 1950.	108,801
Week previous	769		Week previous	79,688
Same week year ago	943		Same week year ago	243,582
VEAL:			LOCAL SLAUGHTER	
Week ending June 3, 1950.	13,700		CATTLE:	
Week previous	11,915		Carcasses	
Same week year ago	11,784		Week ending June 3, 1950.	6,425
LAMB:			Week previous	5,309
Week ending June 3, 1950.	33,658		Same week year ago	6,003
Week previous	29,126		CALVES:	
Same week year ago	30,182		Week ending June 3, 1950.	10,328
MUTTON:			Week previous	9,369
Week ending June 3, 1950.	1,444		Same week year ago	11,507
Week previous	3,663		HOGS:	
Same week year ago	3,951		Week ending June 3, 1950.	34,252
HOG AND PIG:			Week previous	39,521
Week ending June 3, 1950.	10,893		Same week year ago	33,724
Week previous	17,737		SHEEP:	
Same week year ago	16,335		Week ending June 3, 1950.	31,664
PORK CUTS:		Pounds	Week previous	27,733
Week ending June 3, 1950.	1,905,416		Same week year ago	24,836
Week previous	2,062,348		COUNTRY DRESSED MEATS	
Same week year ago	2,235,355		VEAL:	
BEEF CUTS:			Week ending June 3, 1950.	4,444
Week ending June 3, 1950.	53,890		Week previous	4,883
Week previous	196,385		Same week year ago	4,321
Same week year ago	92,249		HOG:	
VEAL AND CALF CUTS:			Week ending June 3, 1950.	2
Week ending June 3, 1950.	5,273		Week previous	2
Week previous	2,245		Same week year ago	51
Same week year ago	28,532		LAMB AND MUTTON:	
LAMB AND MUTTON CUTS:			Week ending June 3, 1950.	15
Week ending June 3, 1950.	2,811		Week previous	45
Week previous	6,643		Same week year ago	30
Same week year ago	484		†Incomplete.	

WEEKLY INSPECTED SLAUGHTER

Slaughter at 32 centers during the week ended June 3 was reported by the U. S. Department of Agriculture as shown in the following table:

	Cattle	Calves	Hogs	Sheep & Lambs
NORTH ATLANTIC				
New York, Newark, Jersey City.....	6,425	10,328	34,252	31,664
Baltimore, Philadelphia.....	4,673	1,251	22,244	1,171
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis....	10,277	3,297	51,725	5,822
Chicago area.....	20,881	5,331	58,133	10,012
St. Paul-Wisc. group ¹	22,347	17,964	67,236	5,082
St. Louis area ²	9,141	9,293	52,132	10,407
St. Louis City.....	9,384	106	22,938	3,076
Omaha.....	18,305	607	35,539	9,331
Kansas City.....	10,124	2,580	32,709	11,001
Iowa and So. Minn. ³	13,977	3,805	157,195	18,834
SOUTHEAST ⁴				
.....	4,433	2,648	14,391
SOUTH CENTRAL WEST ⁵				
.....	17,006	4,415	50,156	32,509
ROCKY MOUNTAIN ⁶				
.....	8,260	503	12,364	7,763
PACIFIC ⁷				
.....	13,269	2,926	23,843	25,998
Grand total.....	168,502	65,067	634,857	172,670
Total week ago.....	173,606	70,316	694,121	186,253
Total same week 1949.....	169,535	74,219	575,872	162,860


¹Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wisc. ²Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ³Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁴Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁵Includes So. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., Ft. Worth, Texas. ⁶Includes Denver, Colorado, Ogden and Salt Lake City, Utah. ⁷Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under federal meat inspection during April 1950—cattle, 77.3; calves, 62.1; hogs, 73.3; sheep and lambs, 64.7.

SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the Production and Marketing Administration, at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida, during the week ended June 2 were:

	Cattle	Calves	Hogs
Week ended June 2.....	1,134	280	3,965
Week previous.....	1,214	682	4,839
Cor. week last year.....	835	176	3,416



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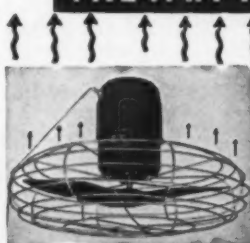
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OFFICE MANAGER or ASSISTANT: 15 years with one company as office manager and accountant. Both large and small plants. Age 37, married, 2 years college. Available June 1. Locate anywhere, salary open. Desire good connection opportunity. W-97, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

EXECUTIVE: To assist busy owner or officer of medium size independent packer. Thoroughly experienced in packinghouse procedure (all departments). Available after July 1. W-124, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

MASTER MECHANIC: Progressive, fully qualified to economically handle refrigeration, maintenance, construction and engineering. Can handle men. Complete record on request. W-125, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SAUSAGE SUPERVISOR: 15 years' experience, 10 years with one company. Sober, excellent references. W-126, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WORKING SAUSAGE foreman desires immediate position with small, medium plant. Young, ambitious. W-127, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SAUSAGE MAKER: 30 years' experience desires permanent position with dependable organization. W-128, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

BEEF BROKER

Wanted: Experienced beef broker for established brokerage firm, to take complete charge of beef department in Chicago office. Must be able to handle the department and have knowledge of sources and trade. Excellent opportunity.

W-113, THE NATIONAL PROVISIONER

407 S. Dearborn St., Chicago 5, Ill.

SALES SUPERVISOR

Middle western sausage manufacturer is looking for capable, aggressive young man who can organize and effectively manage about 15 to 20 sausage peddling routes. This position offers wonderful future. Replies strictly confidential.

W-114, THE NATIONAL PROVISIONER

407 S. Dearborn St., Chicago 5, Ill.

SALESMEN

Well established firm interested in several qualified men of high caliber who know how to produce results in meat packing trade in seasoning spices and allied materials. Also carry extensive flavoring and essential oil line. Productive territories available in northeast including New York and middle west. W-88, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WE WANT 2 top-notch men, age 30-40, with college education desirable. One to assist a production executive; slaughtering and processing supervisory experience preferred. The other to be right hand man for top purchasing executive. Both jobs pay well and have excellent opportunity. Write full details and enclose picture. W-99, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

EXPERT SAUSAGE MAKER with ability for general supervision. Long established business in upstate New York is organizing for future. Interest in business to right man upon proving worth. W-115, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

WANTED: Sideline salesman working Illinois and Indiana sausage makers. Sell sewed casings. Good house. Good deal. W-65, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

Departmental COST ACCOUNTANT: Position available for a man thoroughly experienced in test costs, yields, departmental transfers, and piece count audits. W-57, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

ASSISTANT SAUSAGE FOREMAN: To run chopper, capable of running sausage department in absence of sausage supervisor. Specialty sales experience helpful. W-104, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Beef killing foreman for midwestern plant. 2 bed floor, killing 600-700 weekly. Give full particulars of experience. Write Box W-117, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Cattle and hog buyer for Oklahoma packer. Experienced men only, excellent salary and good future. W-129, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SAUSAGE FOREMAN: Capable of taking charge of sausage department and managing help. State age and experience. Gus Glaser Meats, Inc., Fort Dodge, Iowa.

PLANT WANTED

Small B.A.I. plant wanted in the Los Angeles vicinity. Rent or buy. PW-130, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

BUSINESS OPPORTUNITIES

WANTED: Lamb bung caps. Submit price and quantity to California Natural Fibre Co., 1348 S. Chico Ave., El Monte, Calif.

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2—Dopp seamless jacketed Kettles, 350 and 600 gal.

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1846—MEAT GRINDER: Buffalo #56, with 15 HP motor, knives & plates, new bowl & worm, excellent condition...	506.00
2670—PAK ICER: Vilter, 1 ton, connects to refrigeration line, with bin...	750.00
2072—KETTLE: Steam jacketed, 100 gal., all stainless steel...	275.00
2073—SILENT CUTTER: Bosa, 80A, 378# cap., late style, excellent condition, complete with motors...	1850.00
2118—SAUSAGE STUFFER: Randall 400#, excellent condition...	435.00
2074—SAUSAGE STUFFER: Randall 200#, excellent condition...	425.00
1964—SAUSAGE STUFFER: Buffalo, 100#...	395.00
1847—MIXER: Buffalo, 4-A, with 10 HP motor, gear driven...	575.00
2005—SILENT CUTTER: Buffalo #40, 200# cap., with new knives & bearings, less motor, good condition...	400.00
1623—SILENT CUTTER: Buffalo #43, with 25 HP motor, new set of knives, guaranteed, excellent condition...	700.00
1963—TY-LINKER: Automatic, model #114, Ser. #980, used 2 yrs...	1150.00
2101—PATTY MACHINE: Hollymatic, with extra plates, used approx. 2 mo., like new...	385.00
7993—KETTLE: (NEW) 300 gal. stainless steel, with fittings, valves, etc...	675.00
2121—KETTLE: Stainless steel clad, 100 gal. cap...	165.00
2056—KETTLE: 80 gal. stainless clad, with cover, pressure valve & outlet valve...	135.00
2115—FAT CUBBER: Bosa #465, (New, never used) shop-worn...	650.00

Smokehouse Equipment

2062—SLICER: U.S. 150-B, with conveyor, late model, recond. & guaranteed...	675.00
1518—SLICERS: U.S. #23 heavy duty...	1200.00
1964—FROZEN MEAT SLICER: Ace, 4,000# per hr. cap...	335.00
2122—SKINNER: Townsend #22, reconditioned, guaranteed, with motor...	525.00
1105—LOAF PANS: (500) Aluminum Wear-ever, 62", sliding lids, like new, ea...	1.30
1732—HOY LOAF MOLDS: (100) stainless steel, model 5-S, excellent cond., ea...	3.25
2106—OVEN: Meek Reel, gas fired, 54 pan cap., excellent cond...	425.00
1872—HAM WASHER: Adelman with motor, comp. with aluminum bowl, brushes, like new...	250.00

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2118—CARCASS SPLITTING SAWS: New, Kentmaster, in original crate...	685.00
6591—BEEF HOIST: Anco #478, with 5 HP motor & limit switch, like new...	500.00
2111—BELLY ROLLER: Globe, Ser. J-4531, with 2 HP motor...	750.00
2110—HYDRAULIC PRESS: 300 Ton, with electric pump, Albright-Neil, like new cond...	3850.00
1943—HYDRAULIC PRESS: 150 Ton, A-1 condition, set-up...	1175.00
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2124—BEEF SPLITTING SAW: Enterprise...	Bids Requested

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